



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Champagne Henri Giraud MV16

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<b>Price</b>	£150.00
<b>Code</b>	HENR050

A distinct and unique style of Champagne from one of the oldest Champagne Houses in France.

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### Tasting Notes:

The wine is refined, displaying a creamy texture and effortless integration. Flavours of baked fruit pie, plums, bread dough, crystallized honey, ground clove, coconut flakes and ginger on the finish.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Vallee de la Marne
Sub Area	Aÿ
Type	Champagne
Grape Mix	80% Pinot Noir, 20% Chardonnay
Genres	Vegan, Vegetarian
Vintage	Multi Vintage
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Henri Giraud
<b>Producer Overview</b>	<p>Champagne Henri Giraud is the oldest Champagne house still owned by its founding family – the Giraud-Hémart family has farmed vines at Aÿ since 1625. However, it is only since current head Claude Giraud took over that the wines have been released under the family name. What makes this producer so exciting is the lack of stainless steel in their winemaking. They favour the use of terracotta, sandstone, concrete eggs and most importantly, Argonne oak casks. (Trees from the historic Forest of Argonne have been used in the production of Champagne for ten centuries.) Although the popularity of vinification in oak is growing in Champagne, it is still relatively rare, but it places Henri Giraud in the illustrious company of the likes of Krug, Jacques Selosse, Billecart-Salmon and Bollinger.</p> <p><b>Read more online</b></p>
Closure Type	Cork
Food Matches	Fabulous to drink on its own or with your favourite fish dish