

## INTERNATIONAL WINE CHALLENGE

2020



This is a really exotic wine with good, toasty brioche and vanilla aromatics, leading to a textured palate with some creamy richness. Intensely honeyed with spice and generous hazelnut flavour and dried fruit on the finish.

Panel Chair: Joe Wadsack | Co-Chair: Helen McGinn

## 2020 TROPHY WINNER

A trophy winner is a Gold Medal winning wine that has been re-tasted amongst other Gold Medals to determine the very best wines



A creme brulee like nose, creamy texture and flavours of apple and lemon. Fresh and complex style with a long finish.

Panel Chair: Martin Moran MW | Co-Chair: Jamie Goode



Water biscuit with lemon curd and a hint of red currant freshness. Vibrantly youthful with crisp acidity.

Panel Chair: Martin Moran MW | Co-Chair: Tim Atkin MW



wery attractive mentum salmon. Rich with forest fruits there's some savoury notes, palate concentrated and linear. Beautifully balanced and lively.

Panel Chair: John Worontschak | Co-Chair: Anne Krebiehl MW



Pretty, gentle bready nose with strawberry fruit, Crisp acidity delicate with floral fruit.

Panel Chair: Angela Mount | Co-Chair: Helen McGinn



Rich lemon peel and crisp acidity with fine mousse and a textural finish.

Panel Chair: Matthew Stubbs MW | Co-Chair: Peter McCombie MW

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