



Ö
G

1625

DOMAINE

HENRI GIRAUD

Location of Champagne





Henri Giraud and the terroir of Aÿ-Champagne

A family estate and a committed house

1625

Installation
of the Hémart
family



Léon Giraud married
Madeleine Hémart and
replanted the vineyard

Claude Giraud takes over the
management of the estate from
his father Henri Giraud

Emmanuelle Giraud, eldest
daughter of Claude Giraud,
assumes the role of President
from her father



EMMANUELLE GIRAUD

Emmanuelle Giraud, 13th generation of the Giraud-Hémart family, eldest daughter of Claude Giraud, is the President of Maison Henri Giraud since 2023.



SEBASTIEN LE GOLVET

Sébastien Le Golvet, 13th generation (by marriage) of the Giraud-Hémart family, is General Manager and Cellar Master of the House.



CLAUDE GIRAUD

Today, Claude Giraud, 12th generation of the Giraud-Hémart family, is the owner of Maison Henri Giraud.

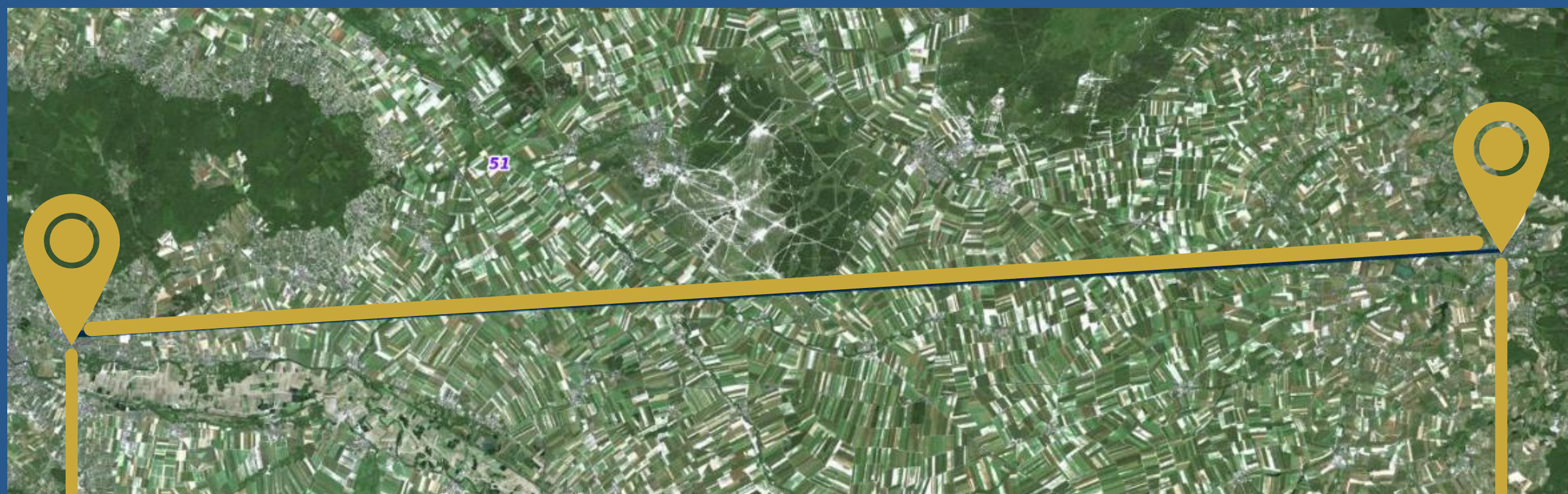
“*Salinity, intensity and aromatic complexity of Champagne Henri Giraud makes it one of the jewels of excellence of the region.*”

• Aÿ Grand Cru • Pinot Noir • Argonne forest •



2 TERROIRS

Distance between Aÿ & Argonne forest : 80 kilometers



Aÿ

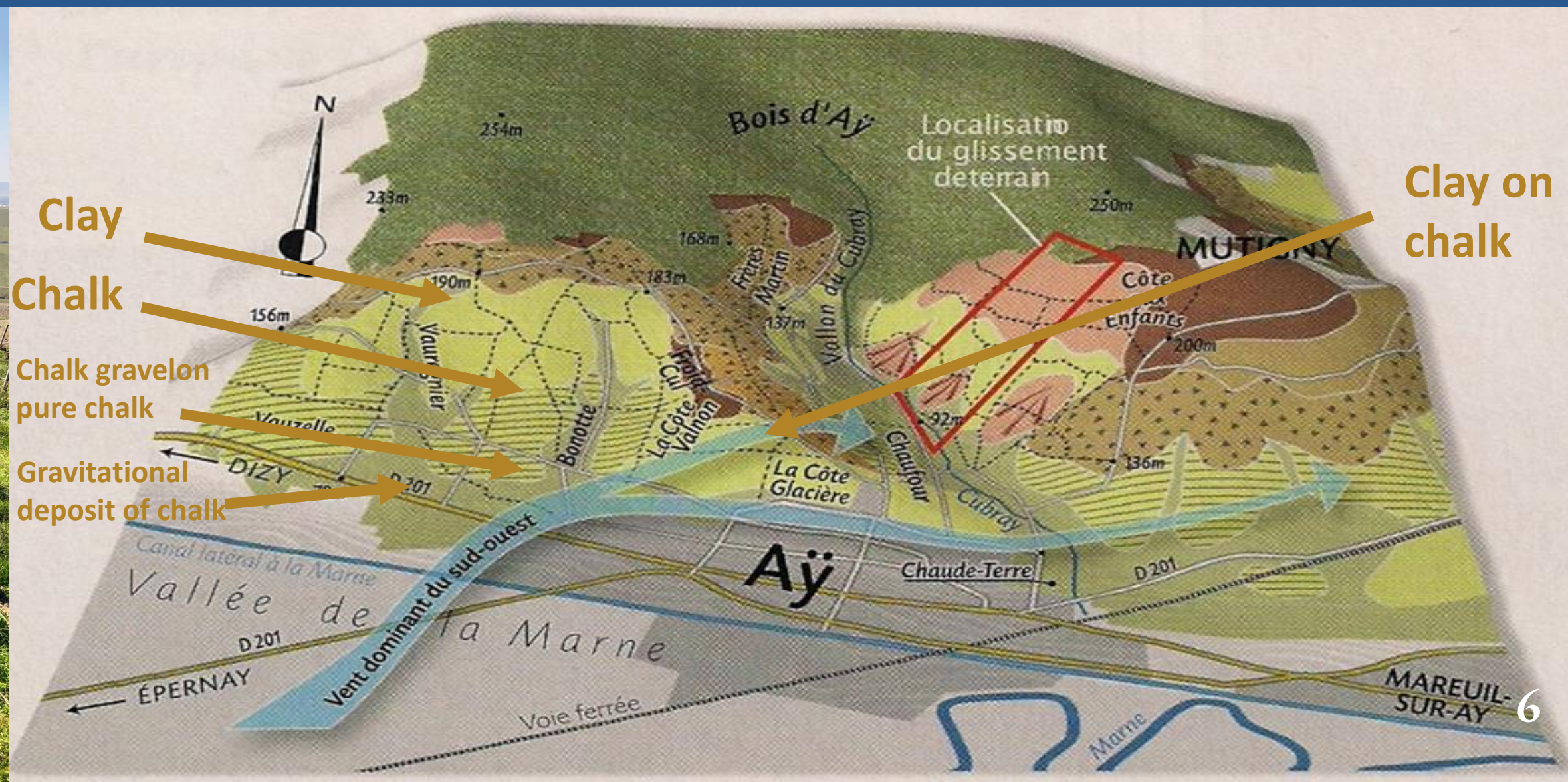
Argonne

Aÿ Argonne



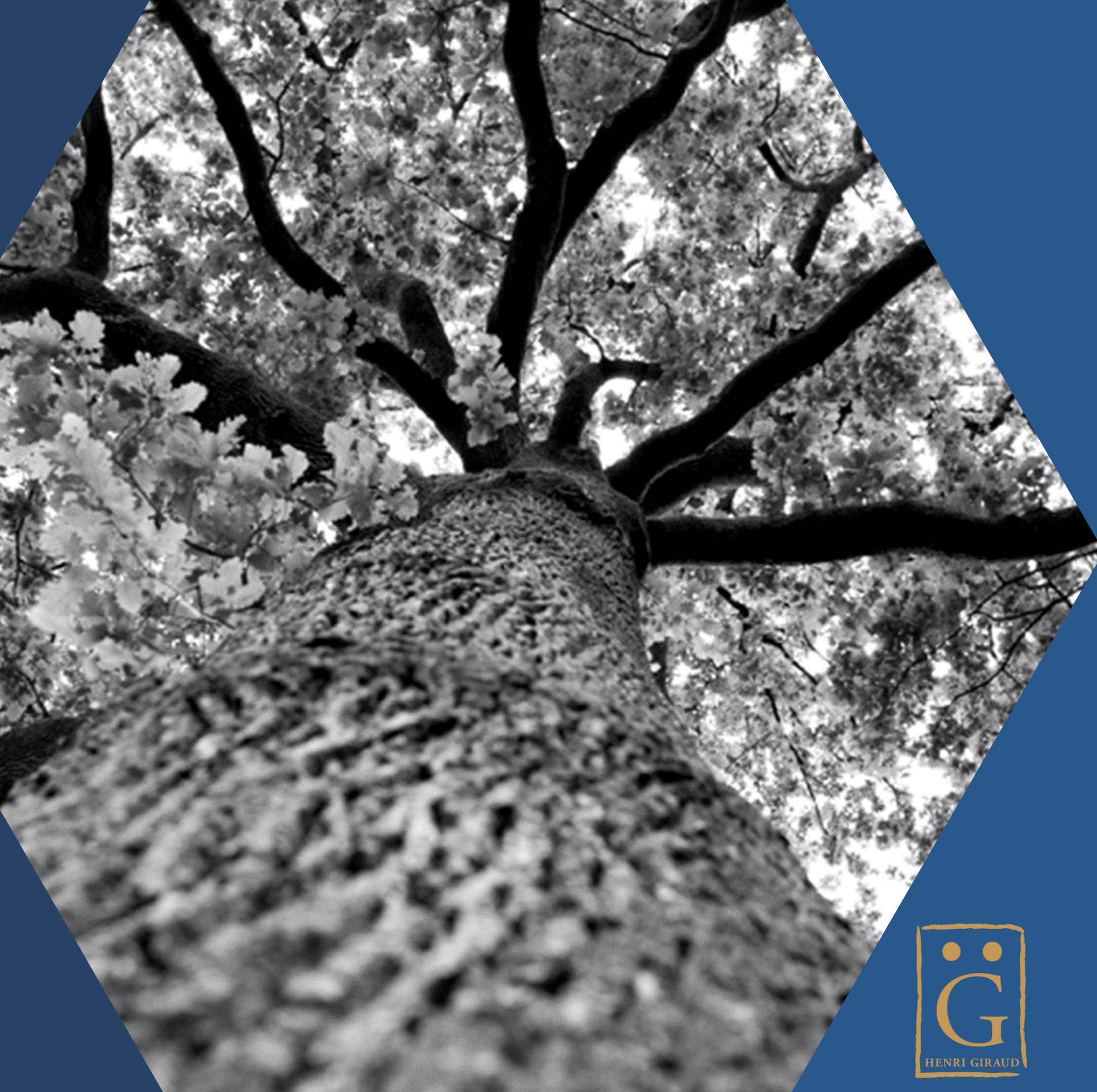
Aÿ Grand Cru

- South exposition Vineyard = ripeness
 - 20 centimeters of arable land
 - 200 meters chalk
 - The purest chalk in Champagne = saltiness/iodine
 - The Marne river = freshness
- Grand Cru Village (one of the 17)
 - 2 Grape Variety Grand Cru : unique in Champagne
 - Pinot Noir 75% (mostly on the slope)
 - Chardonnay 25% (mostly on the bottom of the slope)



Pinot Noir

A great varietal, Pinot Noir, is the original grape variety for Champagne.



Argonne

Argonne, historical forest of Champagne



Aÿ



Chalk

Campanien 75 MY

Sedimentary rock

Limestone, poor, soft & porous

Argonne



Gaize

Albien 110 MY

Sedimentary rock

Sandstone, poor, porous, rugged

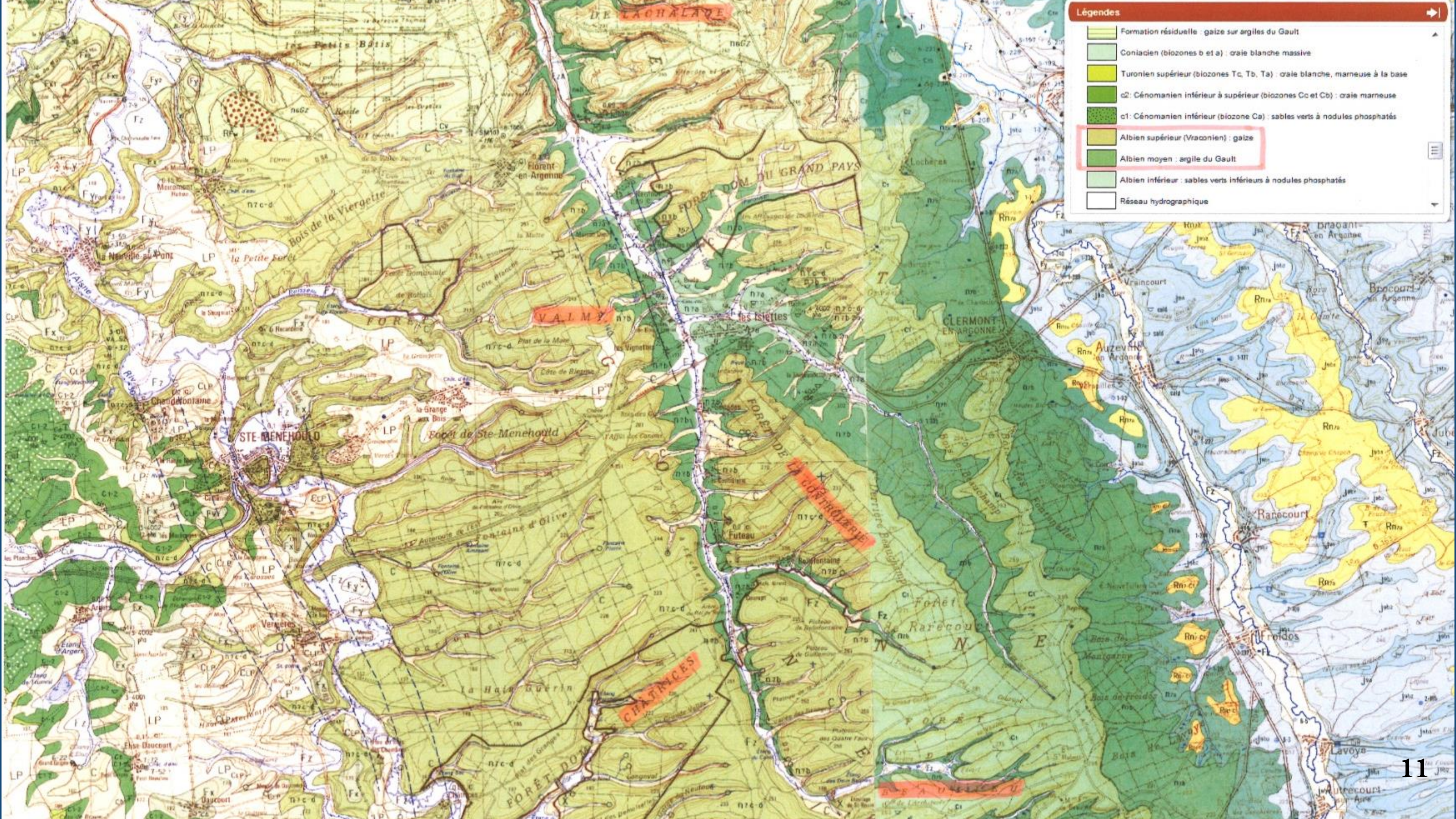
Different terroirs in Argonne...

10 terroirs in Argonne forest

10 styles of wines

4 heights of billon

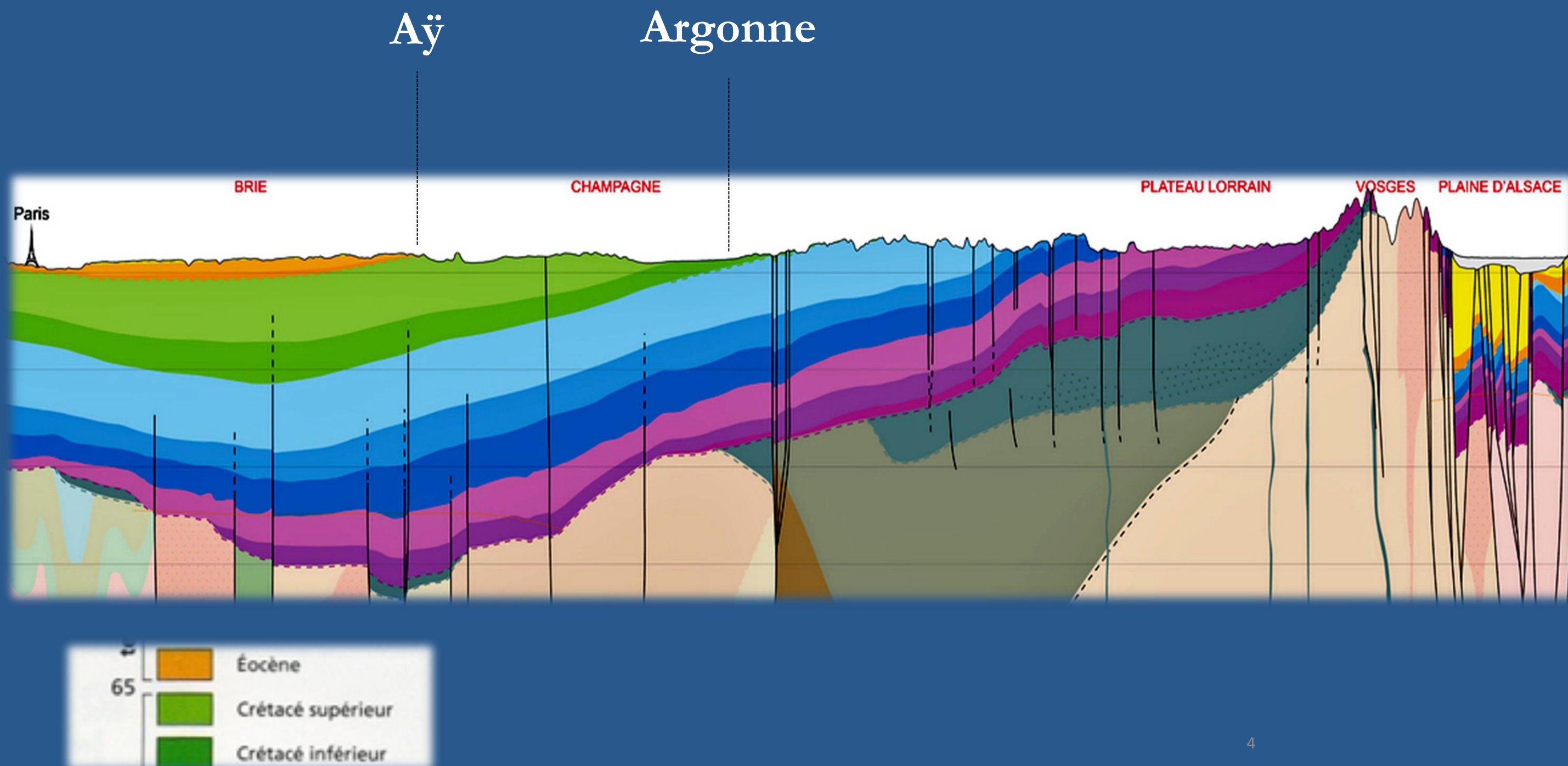
Better expression of the characteristic of Aÿ



Légendes

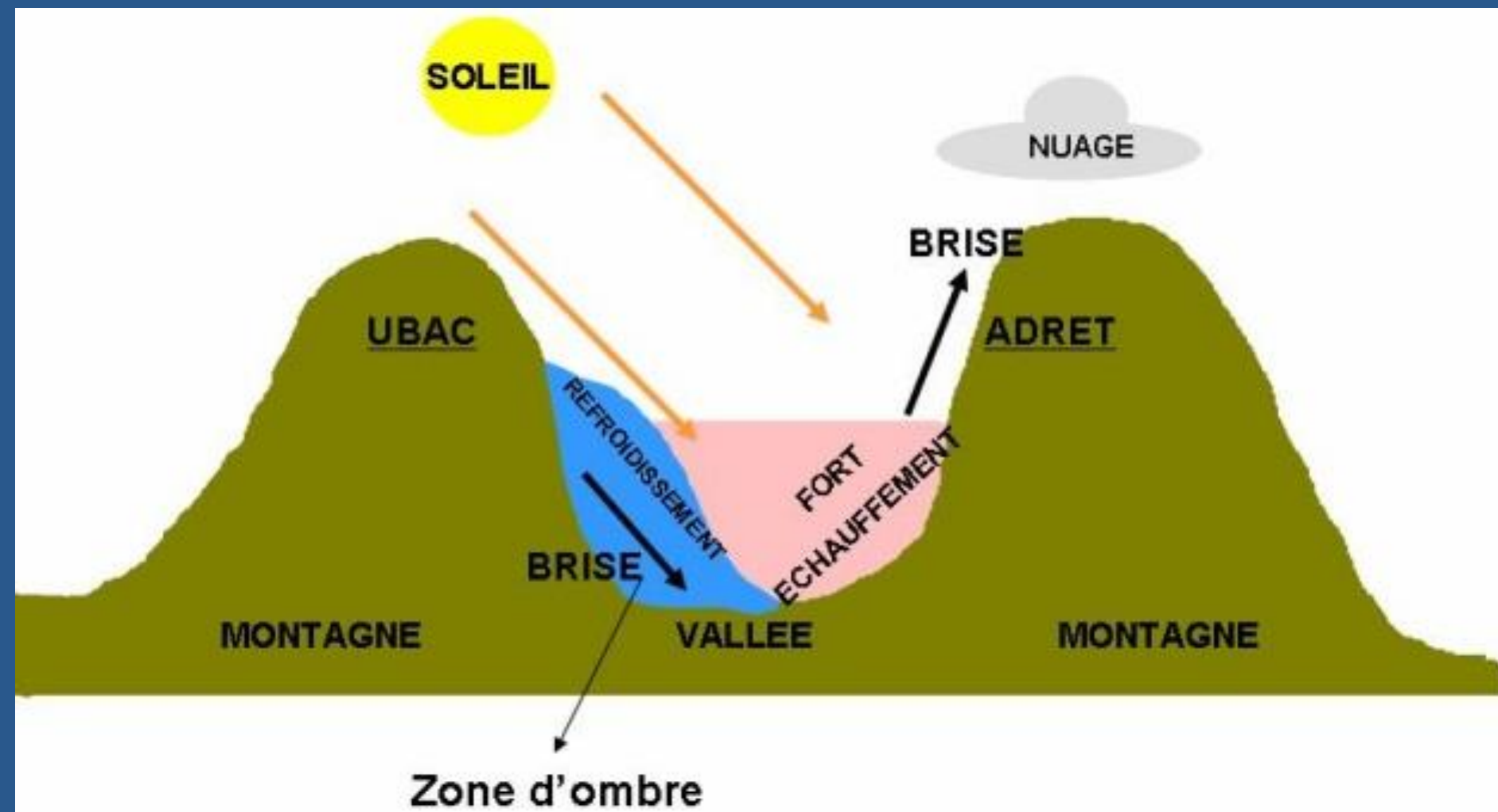
- Formation résiduelle : gaize sur argiles du Gault
- Coniacien (biozones b et a) : craie blanche massive
- Turonien supérieur (biozones Tc, Tb, Ta) : craie blanche, marneuse à la base
- c2: Cénomanién inférieur à supérieur (biozones Cc et Cb) : craie marneuse
- c1: Cénomanién inférieur (biozone Ca) : sables verts à nodules phosphatés
- Albien supérieur (Vraconien) : gaize
- Albien moyen : argile du Gault
- Albien inférieur : sables verts inférieurs à nodules phosphatés
- Réseau hydrographique

Argonne location

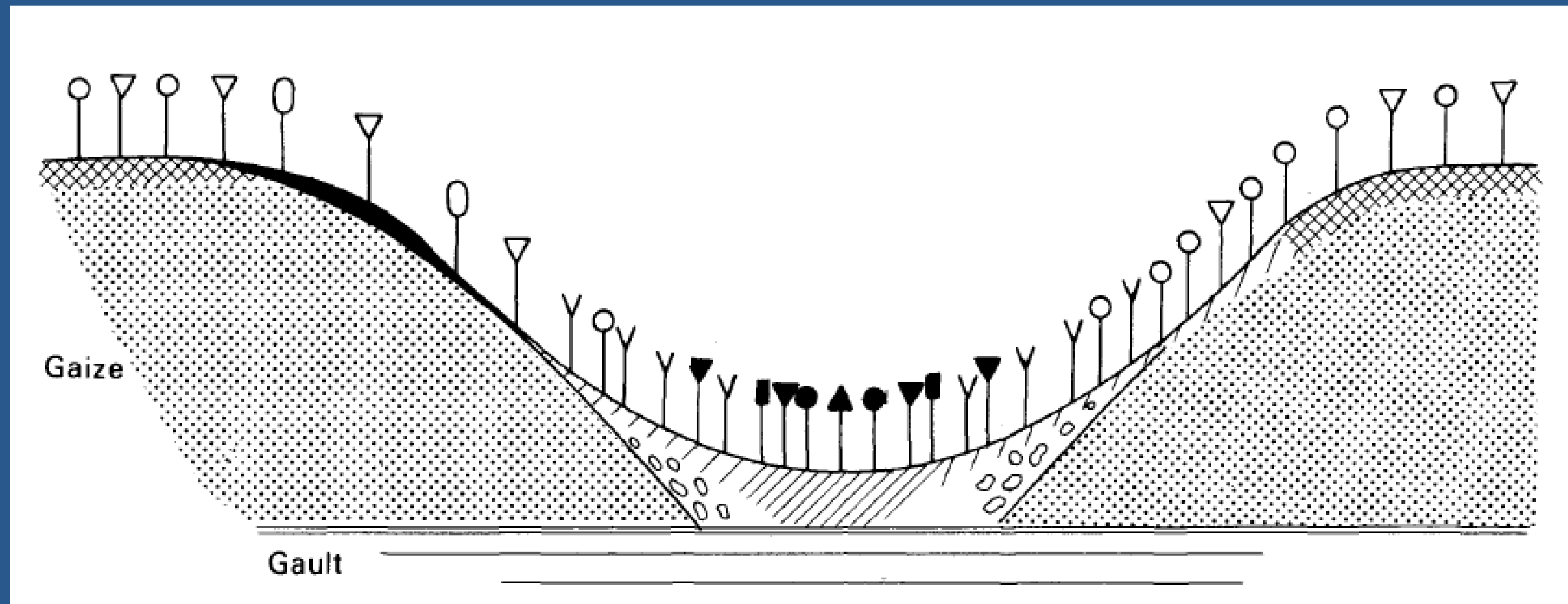


Different Terroirs, Different Climates

Microclimates :



Different Oaks, different Soils



ESSENCES FORESTIÈRES

Xéro-mésophiles

▽ Chêne rouvre

♀ Hêtre

Y Charme

○ Bouleau

Hygrophiles

▼ Chêne pédonculé

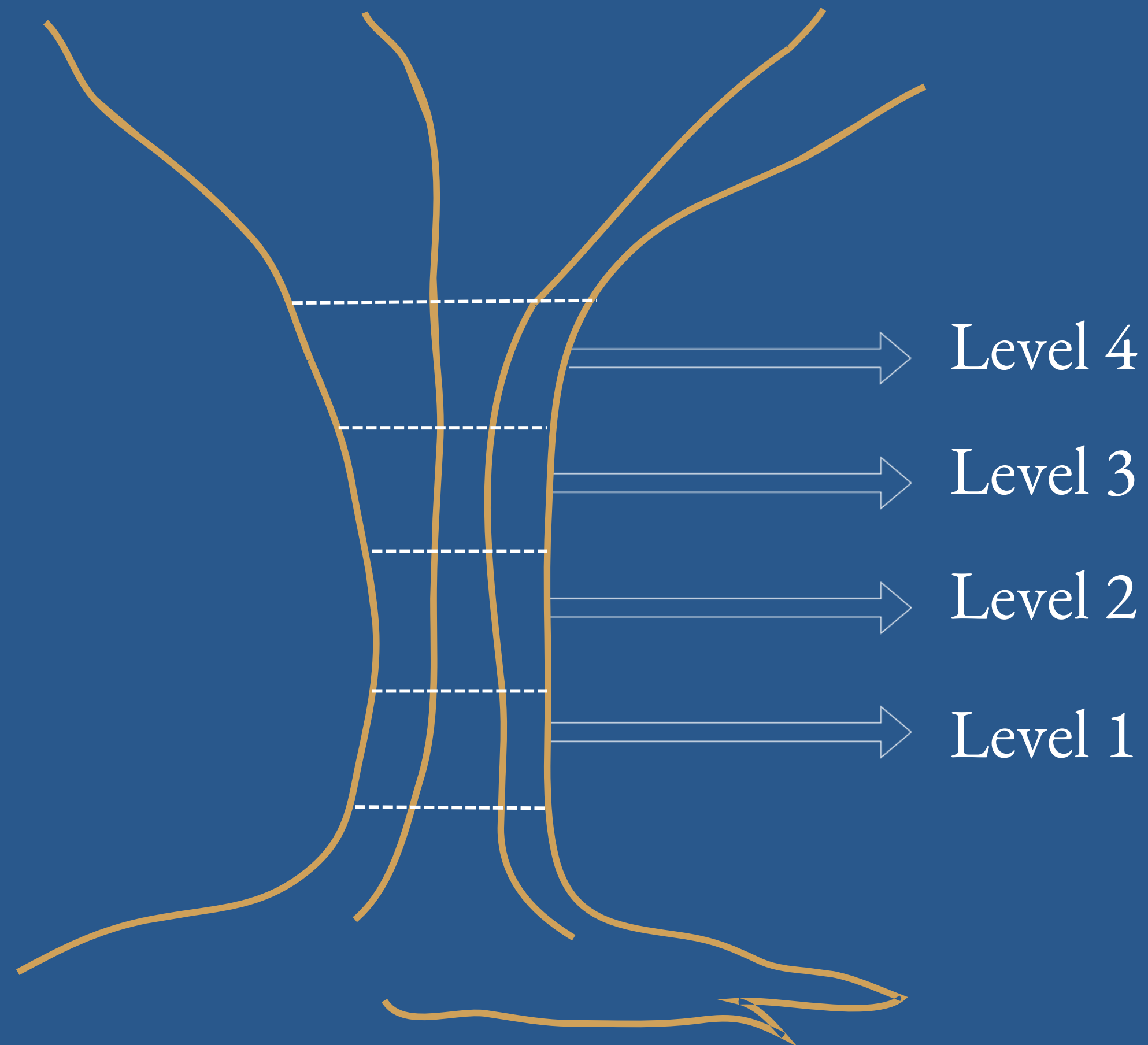
▲ Frêne

● Aune

7
■ Tremble



Tree log



Toasting





Argonne oak barrels

Complete traceability established for each part

Our goal: to have a real control
on the wine making process



Oak Traceability

Merrain

Forêt de Châtrices - Argonne

Chêne n°: 54673, 178 ans

Billons : N, 4N, S, 4S

Géolocalisation : US4 / P96

Date de fente : 07/2017

Année de fabrication : 2022

Dimension : 95/27

Numéro de fût : A Ch 23 V

Maturité d'exception

- Forest
- Oak tree number and age
- Billon's exposure to the sun
- Geolocation
- Tree cutting date
- Oak manufactured date
- Size of the barrel
- Barrel number



Vinification

Aÿ 200 plots

Argonne 10 plots

4 heights of billons

Over 10,000 choices for the blending

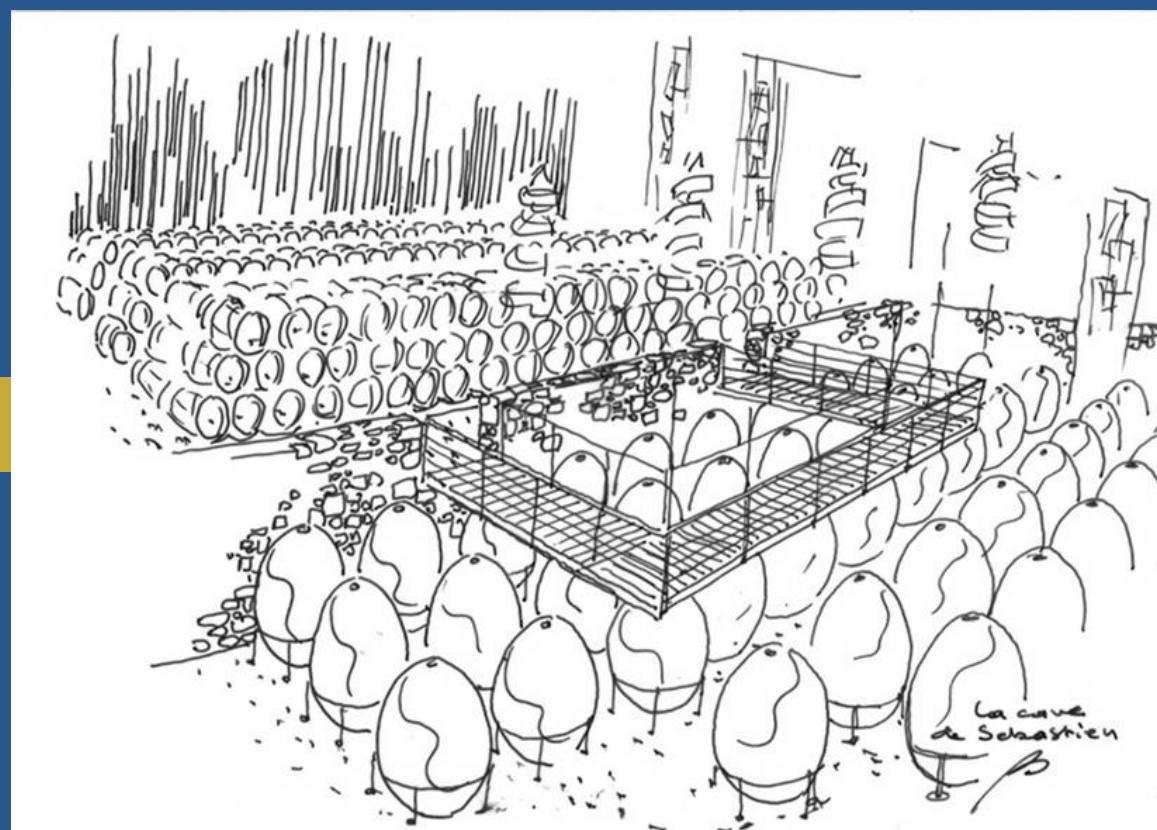
Salinity, intensity et aromatic
complexity



Zero inox vinification

1990

Return to origins with the
reintroduction of oak barrels



New generation winery

Since the harvest 2016 the vinification
is only made in Argonne oak barrels or
in Egg-shaped jars



Egg-shaped jars

Eggs : named in this way because of their ovoid shapes

Perpetual movement of the lies

Sandstone from **Italy**, no porosity

Nowadays the vinification in sandstone egg is dedicated to Dame-Jane Rosé.

Expression of fruitiness, not the sweetness

Concrete = loss of acidity, gives green notes

Terracotta = porosity, too many exchanges with the outside



Perpetual Reserve



Beginning in 1990, the Perpetual Reserve is a blend of wines **from 1990 to 2021**.

Each year, 20 to 30% of the perpetual reserve is used to elaborate the wines. It is thus refreshed by the new vintage.

The perpetual reserve is different from conventional reserve wines. Indeed, while the perpetual reserve is refreshed every year, the reserve wines have the oxidative characteristics of old wines.

Recent innovations

Large 50 ton refrigerated storage

A large 50t refrigerator that cools grapes during harvest.

Maintains freshness before crushing,

Reduces sulfate usage.



Small harvest basket

A small basket that can hold about 12 kg of grapes.

Prevents grapes from crushing due to pressure and prevents damage to grapes before arrival.



Recent innovations



Barrel toast made with binchotan charcoal

An experiment has begun to utilize Binchotan, a high-quality brand of Japanese charcoal, for toasting barrels.

High heat power, long burning time,
Binchotan charcoal has an outstanding far-infrared effect
and can be used to thoroughly toast a barrel.
Experimental usage to test its potential has started.



Sandstone and ceramic barrel base

The base of the barrel cannot be toasted, so it will be affected by the green wood.

Since the surface area is approximately 30% of the inner surface of the barrel, it has a large effect on the flavor.

The ceramic base can be reused to make new barrels even after the barrel itself is no longer usable.
This is a new patented invention.

Chalk and Binchotan



[video presentation Chalk and Binchotan](#)

Our commitment



Office National des Forêts

Initiated in 2015 with the signing of a tripartite agreement, renewed in 2018, this unique partnership in Champagne combines the expertise of our 3 businesses

- Forestry: Office National des Forêts
- Cooperage: Tonnellerie de Champagne
- Champagne: Champagne Henri Giraud

Whenever you buy a box of Argonne you help finance the planting of a 2-year-old oak tree and its maintenance over the following five years which are critical to its survival.



Our commitment

FOR EVER AND EVER,
ARGONNE

Giraud's Mojo

« Let nothing be banned, nothing mandatory ;
simply make good wine naturally. »

Henri Giraud



Argonne Gold leaves



Argonne Gold leaves



ESPRIT NATURE



Humanity and Sustainability are the two markers of Esprit Nature, the gateway to the Henri Giraud universe. This brilliant wine is the flag bearer of our Domaine's original commitment to the environment. Since 2016 and the zero stainless steel movement, Esprit Nature has taken on a new dimension. Vinified only in small oak barrels, it has gained precision in purity and depth.

Its new bottle and label are a kind of allegory for the Esprit Nature 2023 style. Sparkling with beautiful mineral bitters and adorned with its beautiful clothes, it pushes without complex the door of the great wines of Champagne.

Technical Data

80% Pinot Noir - 20% Chardonnay

Vinified and raised in oak barrels of 3 to 6 wines

1/3 of perpetual reserve wine

Aged for at least 2 years on lees

BLANC DE CRAIE



Geniuses are born in suffering : clinging to the chalk of the south, in Aÿ, the Chardonnay has genius! Freed from traditional clichés, chalk as path of humility, so discreet that it is forgotten, so present that it gives strength and life. Placed on the front of the mouth it opens a flowery and generous palate.

Technical Data

100 % Chardonnay

Vinified in oak barrels from 2 to 5 years old 1/3 of perpetual reserve wine Aged for 2 years on lees

HOMMAGE AU PINOT NOIR



The astonishing aromatic palette of the Pinot Noir in Champagne, with an indefinable sweetness and spiciness, presides over an explosion of a rare complexity. A great Champagne wine for sure!

Technical Data

100% Pinot Noir

Vinified in oak barrels for 7 months then matured

3 months in enamelled steel tanks

Aged for a minimum of 3 years on lees

MV19



The founding vintage of the new Giraud story, symbol of a return to excellence and to the origins of Champagne. Multi Vintage, depository of the know-how and natural modernity of the Champagne region, combines traditional craftsmanship and modern winemaking techniques while keeping in mind the time when the great Champagne families built the history of the region on the genius of its men and its wines.

The hand-embedded clip signs its authenticity.

Technical Data

80% Pinot Noir - 20% Chardonnay

Traditionnal Blend Champenois, 2/3 of the year identified + 1/3 perpetual reserve (since 1990)
Vinified and raised in small Argonne oak barrel during 1 year,

50% of them are new oak barrel.

ARGONNE

2016



A mythical cuvee, a treasure for our estate, the culmination of the Henri Giraud experience

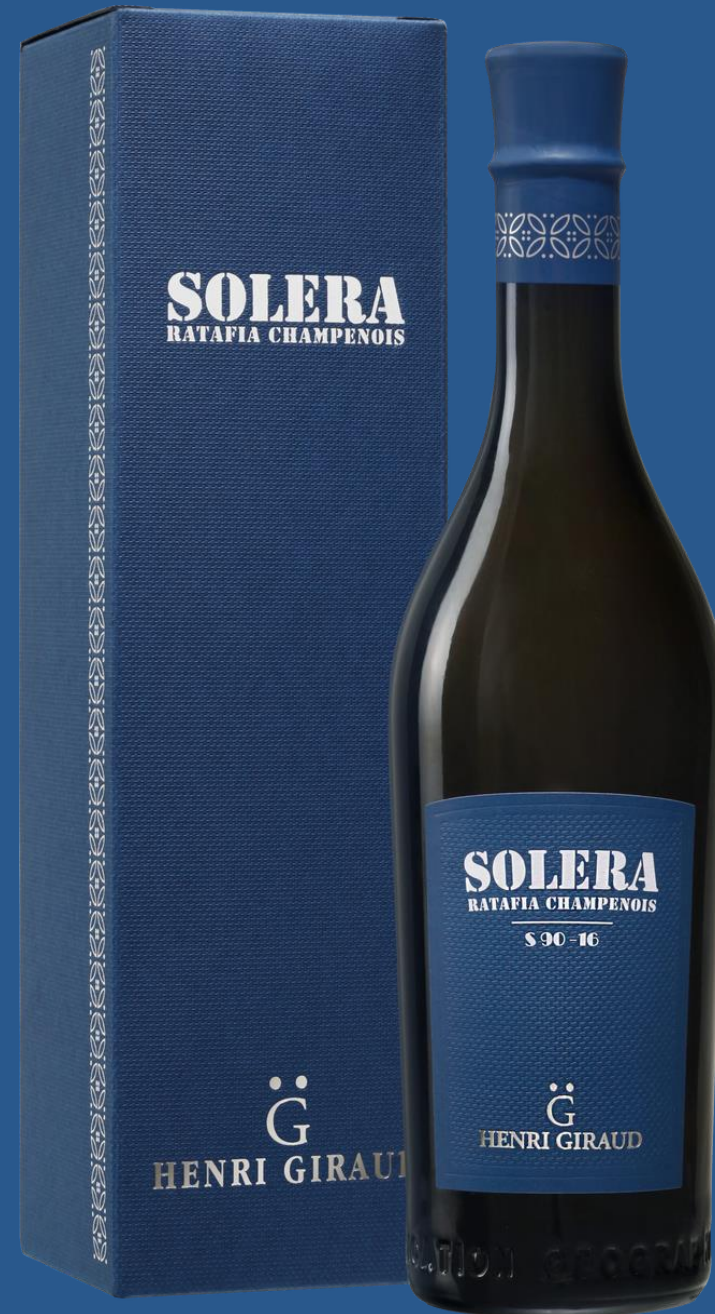
Technical Data

Aÿ Grand Cru - Coeur de cuvée

Majority of Pinot Noir with a dash of Chardonnay Vinified and raised in new barrels from the Argonne Forest



RATAFIA SOLERA



It is around a 26-year-old Solera that a colossus in the heart of Pinot Noir was born. Fruit of a dynamic ageing process, this ratafia offers us a unique complexity that the gastronomic moments are sure to get accustomed to.

Patiently, the fruitiest juices from the best years from 1990 to 2016 were blended with Fine Champenoise and aged in small oak barrels in Solera.

Its warm robe, amber with pretty copper reflections, almost red, evokes maturity and elegance. Soft and smooth, we are immediately under the influence of its texture.

Technical Data

70% Pinot Noir - 30% Chardonnay

Matured in barrels using the Solera method

Solera 1990-2016

VINS CLAIRS 2023



Vins clair
2023



1625
DOMAINE
HENRI GIRAUD