

Winemaker : Romain Hénin

Region: Champagne

Location: Aÿ



L'Odyssée Pétillante

CHAMPAGNE ROMAIN HENIN



Appellation: AOC Champagne

Varietals: 50% Pinot Noir, 40% Pinot Meunier, 10% Chardonnay

Terroir: Grapes are representative of the domaine's parcels around Aÿ and Mareuil-le-Port, grown in clay-limestone soils.

Viticulture: Biodynamic practices; Romain employs a breadth of techniques in the vineyard such as agroforestry, phytotherapy, vine braiding, and cover cropping.

Vinification: Native yeast fermentation and malolactic conversion. Élevage in oak barrels on fine lees for one year; secondary fermentation uses wild yeasts from the following year's harvest.

Minimal intervention: no chaptalization, lees stirring, or chilling of the Champagne. Unfined and unfiltered with no dosage; no sulfites or additives.

About the winemaker: Champagne Romain Henin — La Bulle Libre is the expression of a singular vision in the heart of the Marne Valley. Brothers Romain and Thomas Henin steward roughly 7 hectares of biodynamically-farmed vineyards around Aÿ and Mareuil-le-Port.

Romain Henin was born into four generations of vignerons in Aÿ. After a stint as cellar manager for Champagne Henri Giraud, he returned to his family's land in 2013, then farming conventionally, with a clear idea of how he wanted to work. Disagreements over practice led him to leave in 2015 and, by 2016, he had leased his first hectare, immediately converting it to organic and then biodynamic farming.

Success from these early bottlings allowed Romain to acquire the family estate in full by November 2021, and soon after his brother Thomas, a trained chemical engineer in pharmaceuticals, joined him. Thomas's precision and commitment to cellar organization and hygiene complement Romain's intuitive approach in the vineyard, helping ensure that the zero-sulfite wines remain clean, vibrant, and free of deviation even through minimal intervention.