

CHAMPAGNE
**CHARLES
HEIDSIECK**

CHARLES HEIDSIECK BRUT RÉSERVE NV

PRODUCER

Charles Heidsieck is one of the most admired Champagne houses thanks to the unrivalled and consistently high quality of its wines. The current range is one of the most awarded collections of wines in the world. The intricacies of the champagnes' complex make-up have been perfected over the years by one of the most celebrated winemaking teams in Champagne – between three winemakers they have been awarded 'Sparkling Winemaker of the Year' at the International Wine Challenge fifteen times. This winemaking legacy, paired with the house's flamboyant history since its foundation in 1851 by the man who would become known as 'Champagne Charlie', makes it a unique offering from Champagne: a house with great, hand-crafted wines, heritage and proven quality.

VINEYARDS

Charles Heidsieck have built exceptional relationships with the most experienced growers across the Champagne region, and can draw on a rich palette of crus. Precise selection of grapes takes place from 60 specific sites. Vineyards which are integral to producing grapes which build the house style are Oger for Chardonnay for its texture, floral notes and ageing ability, Ambonnay for Pinot Noir for its power, vinosity and fruit, and Verneuil for Pinot Meunier for its acidity, body and aromatics.

VINIFICATION

After the first fermentation in stainless steel, each tank undergoes malolactic fermentation to soften the natural acidity. 40% reserve wines are used in the blend, the maximum permitted, with an average age of 10 years. The blend is bottled and selected yeast added for the second fermentation, then placed in the cellar at a temperature of about 10°C. To achieve the depth and complexity required by the house style, Charles Heidsieck age their Non-Vintage Brut for three years, much longer than the legal requirement of 15 months.

TASTING NOTES

Radiant pale gold with fine, persistent bubbles. Complex pastry aromas, with an opulent combination of ripe apricot, mango and greengages, dried fruits, pistachio and almond. The palate begins with a silky smooth sensation, developing into ripe fleshy apricot, melon and enticing plum pastry notes and delicate spice. A perfect balance of freshness and generosity.

AWARDS

GOLD - Sommelier Wine Awards 2014

BEST IN SHOW - Sommelier Wine Awards 2013

NON VINTAGE TROPHY - International Wine Challenge 2013



VINTAGE INFORMATION

Vintage	NV
Grape varieties	40% Chardonnay 40% Pinot Noir 20% Pinot Meunier
Region	Champagne , France
Winemaker	Thierry Roset
Closure	Natural Cork
Classification	AOC
Alcohol (ABV)	12%
Acidity	6.4g/l
Residual Sugar	11.2g/l
Bottle Sizes	37.5cl, 75cl, 150cl