

Charles Heidsieck, Blanc des Millénaires 2004

PRODUCER

Charles Heidsieck is one of the most admired Champagne houses thanks to the unrivalled and consistently high quality of its wines. Founded in 1851 by the man who would become known as 'Champagne Charlie', this family-owned house is the smallest of the Grandes Marques. Their size, and commitment to excellence, has been underpinned by a winemaking team that between them have been named 'Sparkling Winemaker of the Year' at the International Wine Challenge 15 times.

VINEYARDS

Only Chardonnay is used in the blend of this exceptionally textured cuvée. The grapes are grown on vineyards found with five major Crus from the Côte des Blancs, meticulously chosen for their ability to evolve as well as for their ability to express their full richness once fully mature: Oger for its unctuousness and structure, Mesnil-sur-Oger for balance, Avize for its minerality, Cramant for its complexity and Vertus for its freshness and floral notes.

VINTAGE

2004 was an exceptional vintage for quality and quantity. Wines from this vintage are structured, well-balanced and have exceeded all expectations.

VINIFICATION

In the 19th century, convinced that they would be an ideal place to age wine, Charles Heidsieck decided to purchase chalk cellars dating back to Gallo-Roman times, located in the historic heart of Reims. This audacious decision turned out to be a stroke of genius since these cellars proved to be a peaceful haven where the humidity and 10°C temperature remain constant. An extraordinary ageing period of almost 11 years, gives this 100% Chardonnay cuvée an unparalleled complexity and texture.

TASTING NOTES

On the nose, the Blanc des Millénaires 2004 opens with elegant notes of lemon, apple blossoms, salted butter and almonds along with a toasted, buttery nuance of crème anglaise. The palate is full of fresh citrus flavours giving the wine a taut crispness. Still youthful and taut with an elegant mousse.

PRESS AND AWARDS

PRESS

97 points, Decanter.com, Michael Edwards, 10 Jan 18

It says much that Charles Heidsieck went for the 2004, not the richer 2002, as the long-awaited successor to the epic 1995 Millénaires - the '04 has an admirable beauty and finesse in the classic mould that fits the style of this wine so well. It's an intriguing blend of great Chardonnays from Oger, Mesnil, Avize and Cramant, but also from Vertus, a premier cru punching above its weight. Vanilla and butter flatter this wine famously, but there's no oak. It has controlled richness, with precision and purity ruling over the green and tropical fruits. A magnificent champagne with impressively elegant acidity, a triumph now and for years to come.



VINTAGE INFORMATION

Vintage	2004
Region	Champagne
Grape Varieties	100% Chardonnay
Winemaker	Thierry Roset
Closure	Natural Cork
ABV	12%
Bottle Sizes	75cl

AWARDS

GOLD - Sommelier Wine Awards 2018

PLATINUM - Decanter World Wine Awards 2018

SILVER - International Wine Challenge 2018

LIBERTY WINES