Charles Heidsieck,

Rosé Millésimé 2005

Champagne, France

Grape Varieties	**70% Pinot Noir** **30% Chardonnay**
Winemaker	**Thierry Roset**
Closure	**Natural Cork**
ABV	**12%**
Notes	**Sustainable, Vegetarian, Vegan**

PRODUCER

Charles Heidsieck is one of the most admired Champagne houses thanks to the unrivalled and consistently high quality of its reserve 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 16 times.

VINEYARDS

This rosé was made from a selection of 12 Grand and Premiers Crus throughout Champagne: Ay, Ambonnay, Louvois, Tauxières, Ludes, Cumières, Verzy, Villers Marmery, Vertus, Avize, Oger, Trépail, Les Riceys and La Montagne de Reims for the red wines.

VINTAGE

The 2005 harvest in Champagne was particularly successful due to a cold, dry winter, an early heat wave in June that aided flowering. A reasonable amount of rainfall in the summer and, finally, a return to high temperatures in early September, ideal for ripening the grapes. The first grapes were brought in on 9th September. The weather was ideal, cool, dry and sunny. Cool nights helped to boost the level of sugar in the grapes. Thanks to the heat and rain, grapes were plump, heavier than average and showed an exemplary level of sugar. In addition to these promising points, excellent acidity ensured perfect balance and very promising ageing potential for this vintage. First tastings revealed exceptional Chardonnays, and subtle and aromatic Pinots Noirs.

VINIFICATION

After the first fermentation, the wine was racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity. 8% of the blend was vinifed as a red wine. After blending, the cuvée was bottled and selected yeast was added to begin the second fermentation. The bottles were placed in the cellar at a temperature of about 10°C to age for a minimum of eight years before release.

TASTING NOTES

In the glass, the 2005 rosé is an elegant, pearly pink with a delicate bubble. The nose is deeply perfumed with luxuriant notes of kirsch, ripe cherries, fleshy plums, pomegranates and cranberries. Pastry aromas follow, with notes of brioche and fresh butter that characterise the spirit of this vintage. On the palate, there are delicate flavours of candied grapefruit and earthier notes. This full-bodied and indulgent wine has a long-lasting, aromatic finish.

AWARDS

Decanter World Wine Awards 2020, Silver
International Wine Challenge 2019, Silver