

Charles Heidsieck,  
**Blanc de Blancs NV**  
Champagne, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Cyril Brun</b>
Closure	<b>Diam Mytik</b>
ABV	<b>12%</b>
Residual Sugar	<b>10g/L</b>
Acidity	<b>6.4g/L</b>
Bottle Sizes	<b>37.5cl,75cl,150cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 16 times.

## VINEYARDS

Charles Heidsieck Blanc de Blancs combines ten of the best Chardonnay crus from three Champagne sub regions, including the Côte des Blancs (Oger, Vertus), the Montagne de Reims (Villers-Marmery, Trépail, Vaudemange) and the very special cru of Montgueux in the northern part of the Aube, near Troyes. Charles Heidsieck was one of the very first Champagne Houses to demonstrate its passion for Chardonnay by producing a Blanc de Blancs in its 1949 vintage, and produced a non-vintage Chardonnay during the 1960s. There is also evidence that the Maison produced some mono-crus from the Côte des Blancs as early as 1906.

## VINIFICATION

Fermentation of the base wines takes place primarily in stainless steel tanks with just a small fraction fermented in old oak barrels, adding to the texture of the finished wine. The wines were racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity and to enrich their texture. This 100% Chardonnay blend comprises 25% reserve wines with an average age of 6 years. All the reserve wines were aged in stainless steel vats on their fine lees. To achieve the depth and complexity required by the house style, the Blanc de Blancs ages for 36-48 months in Charles Heidsieck's chalk cellars; much longer than the legal requirement of 15 months.

## TASTING NOTES

Charles Heidsieck Blanc de Blancs is a pale, crystalline gold colour. The nose is characterised by aromas of mature Chardonnay; white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts giving way to subtle hints of tangerine and lemon. On the palate, the Blanc de Blancs bears all the hallmarks of a Charles Heidsieck Champagne: boldness, generosity and elegance. Embracing yet light, it displays appealing mineral, slightly salty, iodine notes, and has a silky, creamy texture – unexpected from a Chardonnay – that leaves a lasting impression.

## AWARDS

Champagne & Sparkling Wine World Championships '22, Silver  
International Wine Challenge 2022, Gold  
Decanter World Wine Awards 2021, Platinum