

Charles Heidsieck,
Rosé Réserve NV
Champagne, France



Closure	Natural Cork
ABV	12%
Bottle Sizes	75cl, 150cl
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 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 have built exceptional relationships with the most experienced growers in the entire Champagne region. For the Rosé, fruit comes from top villages, such as Riceys, Ambonnay and Ay.

VINIFICATION

After the first fermentation in stainless steel each tank undergoes malolactic fermentation to soften the natural acidity. After blending with a base of 20% red and white reserve wines, and 5-6% of the Pinot Noir having been vinified as a red wine, the cuvée is bottled and yeast added to begin the second fermentation. The bottles are placed in the cellar at a temperature of about 10°C. In order to achieve the depth and complexity required by the house style, Charles Heidsieck age their Non-Vintage champagne for three years before disgorging, much longer than the legal requirement of 15 months.

TASTING NOTES

A deliciously fresh wine which perfectly expresses the complexity of the Charles Heidsieck spirit. Coral-like in appearance, with subtle orange reflections reminiscent of antique roses. Freshly picked strawberry aromas gradually become more intense, with home-made strawberry jam and blood peach alongside rich, warm notes of gingerbread and cinnamon. A vivacious palate full of red fruit, with some generous floral notes. Following a silky-rich texture, the finish is long and balanced.

AWARDS

Champagne & Sparkling Wine World Championships '22, Gold