

Charles Heidsieck,
Blanc de Blancs NV
Champagne, France



Winemaker	Thierry Roset
Closure	Natural Cork
ABV	12%
Bottle Sizes	37.5cl, 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 Blanc de Blancs combines several of the best Chardonnay crus from three Champagne sub regions. It is made from a majority of crus from the Côte des Blancs (Oger, Vertus), completed by the Montagne de Reims (Villers-Marmery, Trépail, Vaudemange) and the very special cru of Montgueux in the northern part of the Aube, near Troyes.

VINIFICATION

After the first fermentation, 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 five years. All the reserve wines were aged in stainless steel vats on their fine lees. In order to achieve depth and complexity required by the house style, the Blanc de Blancs was aged for four years in Charles Heidsieck's chalk cellars (The Crayeres), 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.