

Charles Heidsieck,
Brut Millésimé 2012
Champagne, France



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

This Millésimé 2012 was composed of ten Grand and Premier Crus (Oger, Vertus, Chouilly, Cuis, Verzy, Aÿ, Ludes, Ambonnay, Tauxières and Avenay) each meticulously selected by the Chef de Caves.

VINTAGE

Not often do such spectacular wines come from so chaotic a vintage. A series of hailstorms, rains, and cold snaps during flowering in spring followed by a heat wave and water stress reduced yields by 30%. A settled and sunny summer then enabled slow maturing and good concentration in the grapes, resulting in a late harvest. Grapes proved to be of excellent quality: rich in sugar and with good acidity.

VINIFICATION

After the first fermentation in stainless steel vats, the wines were racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity and improve texture. After blending the two varieties, the cuvée was bottled and yeast added for second fermentation. The bottles were cellared and remained ageing on lees for seven to eight years. After disgorgement and dosage, the wine was aged for a further six months before release.

TASTING NOTES

Golden in appearance. Initially, the nose shows subtle toasted and smoked notes with a touch of liquorice alongside fruity notes of apricot, blackthorn, quince and fresh almonds. The palate is mineral and taut with excellent freshness, with notes of quince, vanilla and peaches on the mid-palate, followed by a crisp finish. A lovely vintage which will continue to develop great complexity and generosity over time.

AWARDS

International Wine Challenge 2022, Silver
Champagne & Sparkling Wine World Championships '20, Silver
Decanter World Wine Awards 2020, Silver

Grape Varieties	60% Pinot Noir 40% Chardonnay
Winemaker	Cyrl Brun
Closure	Natural Cork
ABV	12%
Residual Sugar	9.7g/L
Acidity	7.3g/L
Wine pH	3.07
Bottle Sizes	150cl
Notes	Sustainable, Vegetarian, Vegan