

Charles Heidsieck,  
**Blanc des Millénaires 2007**  
Champagne, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Cyril Brun</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>7g/L</b>
Acidity	<b>8.5g/L</b>
Bottle Sizes	<b>75cl</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

Only Chardonnay is used in the blend of this exceptionally textured cuvée. The Blanc des Millénaires 2007 is made from four of the finest Grand Crus and one Premier Cru in the Côte des Blancs, selected for their ability to develop and fully express their opulence once matured: Oger, Mesnil-sur-Oger, Avize, Cramant and Vertus.

## VINTAGE

The year 2007 was anachronistic in its wine profile: it was reminiscent of the profile of the great Blanc de Blancs of the 1980s and 1990s, with restrained maturity and biting acidity. The vintage caused concern to begin with because everything was so early. Spring and bud break occurred before their usual time. Flowering started on May 25th. Poor weather made it difficult to care for the vineyard, but, at the same time, preserved a good acidity. A rather cool summer, combined with heavy rains just before harvest, was out of character from the red-hot summers of preceding years. An unusual vintage that was befitting of Chardonnay, with yields exceeding usual Appellation standards and bunches that displayed a good sugar and acid balance.

## 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. The cuvée was bottled and yeast added for second fermentation. The bottles were cellared and remained ageing on lees for twelve years. After disgorgement and dosage, the wine was aged for almost a further two years before release.

## TASTING NOTES

The Blanc des Millénaires 2007 is a pale gold colour with glints of light green, typical of Chardonnay and in contrast to the previous 2006 vintage. The nose displays fresh grapefruit and yuzu citrus notes along with quince, delicate smoke and buttery caramel hints. On the palate, the identity of the vintage is evident with a sharp and classy acidity. An enveloping texture is then revealed with accents of lemon meringue pie and subtle saline notes. The generosity of this cuvée is prominent and will continue to develop with ageing. The finish is long and full-bodied with silky sensations.

## AWARDS

International Wine Challenge 2022, Vintage Blanc de Blancs Champagne Trophy