

Charles Heidsieck,  
**Brut Millésimé 2013**  
Champagne, France



Grape Varieties **57% Pinot Noir**  
**43% Chardonnay**

Winemaker **Elise Lوسفelt**

Closure **Natural Cork**

ABV **12%**

Bottle Sizes **75cl**

Notes **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

This Millésimé 2013 is 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

The 2013 winter months saw extremely low temperatures which continued into the spring months, although thankfully the vineyards were able to avoid notable frost damage. Temperatures during the summer months were considerably warmer and, although very short lived, led to a higher-than-average phenolic maturity. During the final ripening stages, the conditions were almost autumn like, meaning the harvest was postponed to mid-September - early October which is particularly late when compared to recent Champagne history. Rainfall during the harvest arrived in perfect time to amend the intense maturity of the grapes.

## 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 eight years.

## TASTING NOTES

Golden in colour, the nose introduces notes of ripe apricot and peach with intense toasted and smoky nuances. The palate develops the ripe fruit characteristics before giving way to a creamy texture, crisp acidity and notes of spiced cinnamon, liquorice and pepper – the hallmark of the House style.

## AWARDS

Champagne & Sparkling Wine World Championships '23, Gold  
Decanter World Wine Awards 2023, Silver