

Charles Heidsieck,  
**Rosé Millésimé 2008**  
Champagne, France



Grape Varieties	<b>63% Pinot Noir</b> <b>37% Chardonnay</b>
Winemaker	<b>Thierry Roset</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>7g/L</b>
Notes	<b>Sustainable, Vegetarian, Vegan</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

This rosé was made from a selection of 11 Grand and Premier Crus across Champagne. The Chardonnay was picked from Oger, Cuis, Chouilly and Vertus - all mainstays in the classic Charles Heidsieck blends. Key vineyards for the Pinot Noir were Avenay, Tauxières, Ambonnay, Verzy, Ay and Les Riceys.

## VINTAGE

2008 was a good vintage in Champagne. Autumn was wonderfully fresh and dry, followed by a rather mild winter, disrupted only by periods of precipitation at the beginning of spring. In June, during the crucial stages of flowering, a bitter cold period presented a potential threat to the vines. Fortunately the warmer weather returned in July, and by mid-September, winegrowers across the region were relieved to note the quality of their very best vines. Following a series of challenging years, 2008 showcased the true quality of Champagne, and favourable weather during the harvest ensured very healthy, ripe grapes.

## VINIFICATION

After the first fermentation, the wine was racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity. 8% of the blend was vinified as a red wine. After blending, the cuvée was bottled and selected yeast added to begin the second fermentation. The bottles were placed in the cellar at a temperature of about 10°C to age for a minimum of 10 years before release.

## TASTING NOTES

In the glass, the 2008 rosé is an elegant, soft pink with a delicate bubble. The initial nose is saline and mineral, underlined by hints of toast and smoke, but soon opens to express luxurious notes of pink grapefruit, blood orange, redcurrants and Morello cherries. The palate is creamy and complex, with notes of liquorice and blackberry tea, underpinned by a great freshness and structure. This vivacious wine has a long-lasting, aromatic finish, with extremely delicate effervescence at the very end.

## AWARDS

International Wine Challenge 2022, Rosé Champagne Trophy  
Decanter World Wine Awards 2021, Silver Medal  
International Wine Challenge 2021, Gold