

Charles Heidsieck,
Champagne Charlie Cellared 2017 NV
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

Having built exceptional relationships with the most experienced growers, Charles Heidsieck benefits from the richness of fruit available across the entire Champagne region. Grapes are selected from across the appellation, with key vineyards being Oger, Mesnil-sur-Oger and Cramant for Chardonnay and Ambonnay and Verzenay for Pinot Noir.

VINIFICATION

This blend of 48% Pinot Noir and 52% Chardonnay comprises 80% reserve wines up to 25 years in age. The remaining 20% of the blend is Pinot Noir from Ay, harvested in 2016. The wine was laid in the cellars in 2017 and disgorged in October 2021, at which point a liqueur de dosage of 7 grams was added.

TASTING NOTES

A luminous gold in colour, notes of grapefruit, roasted pineapple and fresh peach are apparent on the nose, mingled with vibrant toasted and mineral hints, and persistent pastry aromas. The palate blends youthful freshness and fleshiness with a mature silkiness, ending with notes of candied citrus and exotic fruit on the finish.

Grape Varieties	52% Chardonnay 48% Pinot Noir
Winemaker	Cyril Brun
Closure	Natural Cork
ABV	12%
Residual Sugar	7g/L
Acidity	6.58g/L
Wine pH	3.12
Bottle Sizes	75cl
Notes	Vegetarian, Vegan