

Charles Heidsieck,  
**Blanc des Millénaires 2014**  
Champagne, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Elise Losfelt</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>9.6g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>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

Only Chardonnay is used in the blend of this exceptionally textured cuvée. The Blanc des Millénaires 2014 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

2014 was a fresh and balanced vintage, producing wines of excellent ageing potential. The sunny month of June initiated flowering in perfect conditions followed by a rainy July that provided enough water for the grapes to grow fast in a healthy environment. After a rather cold month of August a hot and dry September concentrated the acidity and sugar in the berries. 2014 delivered a remarkable freshness and purity for the Côte des Blancs chardonnays.

## 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 nine years.

## TASTING NOTES

A radiant champagne with an elegant stream of bubbles, the 2014 Blanc des Millénaires delivers remarkable freshness and a purity of Chardonnay from the Cote des Blancs. At first offering fresh minerality and salinity on the nose, it then opens up to citrus and kiwi notes before expressing classic tertiary aromas which define the house style; puff pastry, brioche, dates and dried apricots. On the palate the wine offers great depth and is defined by an elegance derived from the exceptional Chardonnay grapes. A remarkable voluptuous texture and seemingly never-ending finish.

## AWARDS

Champagne & Sparkling Wine World Championship 24, Gold  
Decanter World Wine Awards 2024, Best in Show  
International Wine Challenge 2024, Gold