

Charles Heidsieck,
Brut Millésimé 2018
Champagne, France



Grape Varieties	55% Pinot Noir 45% Chardonnay
Winemaker	Elise Losfelt
Closure	Natural Cork
ABV	12%
Acidity	5.4g/L
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 reserve 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 2018 is composed of six Grand and Premier Crus (Vertus, Verzy, Ambonnay, Tauxières, Trigny and Bouzy) each meticulously selected by the Chef de Caves.

VINTAGE

The 2018 vintage was marked by challenging but ultimately rewarding conditions. Despite heavy rains and stormy spring weather, followed by a hot, dry summer, the vines were able to thrive. Maturity developed rapidly, and the grapes were healthy, with minimal rot and excellent sanitary conditions. The high yields allowed winemakers to replenish reserves after a difficult 2017, and the resulting wines were fresh, fruity, and elegant.

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 five years before disgorgement in 2024.

TASTING NOTES

Golden in colour, the nose introduces notes of ripe apricot and peach with nuances of spiced quince. The palate develops the ripe fruit characteristics before giving way to a creamy texture, crisp acidity and notes of roasted coffee, liquorice and pepper.