

Charles Heidsieck,
Blanc des Millénaires 2017
Champagne, France



Grape Varieties	100% Chardonnay
Winemaker	Emilien Erard
Closure	Natural Cork
ABV	12%
Residual Sugar	9g/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

Only Chardonnay is used in the blend of this exceptionally textured cuvée. The Blanc des Millénaires 2017 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, Chouilly and Vertus.

VINTAGE

The 2017 season began with a dry winter and a spring frost. A mild spring then supported good flowering, particularly in the Côte des Blancs. Summer alternated between cool conditions and rain showers, requiring close attention through to harvest. Some villages, including Cramant, were heavily affected by rainfall and a late-summer hailstorm. Chouilly, by contrast, was spared and produced high-quality Chardonnay in favourable conditions. For the first time since 1983, Chouilly replaces Cramant in the blend, resulting in a Blanc des Millénaires 2017 defined by freshness and purity.

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 2017 Blanc des Millénaires with a pale gold hue and fine, persistent bubbles. The nose is expressive and creamy, opening with pastry notes of toasted brioche, butter and shortcrust pastry, before developing into hazelnut, flaked almond and Bourdaloue tart. Lift is provided by delicate floral notes of violet and dried white flowers. The palate is silky and refined, with a lace-like texture and a fresh, precise opening. The finish is long and focused, driven by subtle salinity and chalky minerality typical of great Côte des Blancs Chardonnay, balancing richness with tension.