

Charles Heidsieck, Brut Réserve 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

Charles Heidsieck has built exceptional relationships with the best growers across Champagne. Precise selection of grapes takes place from 60 specific sites. Vineyards which are integral to producing grapes that sustain the house style are Oger for Chardonnay for its texture, floral notes and ageing ability, Ambonnay for Pinot Noir for its power, vinosity and fruit, and Verneuil for Meunier for its acidity, body and aromatics.

VINIFICATION

After the first fermentation, the wine is racked to separate the lees and then undergoes malolactic fermentation to soften the natural acidity. After blending, using 40% reserve wines which have an average age of 10 years, the cuvée is bottled and selected yeast added to begin the second fermentation. The bottles are placed in the cellars at a temperature of 10°C. In order to achieve the depth and complexity required by the house style, Charles Heidsieck age their Non-Vintage champagne for at least five years before disgorging, much longer than the legal requirement of 15 months.

TASTING NOTES

The Brut Réserve NV is a radiant pale gold colour with fine, persistent bubbles. The nose is characterised by complex pastry aromas, with an opulent combination of ripe apricot, mango and greengages, dried fruits, pistachio and almond. The palate begins with a silky-smooth sensation, developing into ripe fleshy apricot, melon and enticing plum pastry notes and delicate spice. There is perfect balance of freshness and generosity.

AWARDS

NON VINTAGE CHAMPAGNE TROPHY - International Wine Challenge 2018
 WINE MERCHANT TOP 100 WINNER - The Wine Merchant Top 100 2018
 GOLD - International Wine Challenge 2019

Grape Varieties	40% Chardonnay 40% Pinot Noir 20% Meunier
Winemaker	Thierry Roset
Closure	Natural Cork
ABV	12%
Residual Sugar	11.2g/L
Acidity	6.4g/L
Bottle Sizes	37.5cl, 75cl, 150cl, 300cl
Notes	Sustainable, Vegetarian, Vegan