Charles Heidsieck,

Brut Réserve NV

Champagne, France



Grape Varieties	**34% Chardonnay** **33% Meunier** **33% Pinot Noir**
Winemaker	**Cyril Brun**
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**

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

Fermentation of the base wines takes place primarily in stainless steel tanks with just a small fraction fermented in oak barrels, adding to the texture of the finished wine. 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 40-46% reserve wines with an average age of 10 years, the cuvée is bottled and selected yeast added to begin the second fermentation. To achieve the depth and complexity required by the house style, Charles Heidsieck Brut Réserve ages in chalk cellars for at least 40 months 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

Champagne & Sparkling Wine World Championships '22, Gold
Champagne & Sparkling Wine World Championships '19, Silver