

Charles Heidsieck,
Blanc des Millénaires 1995
Champagne, France



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| Grape Varieties | 100% Chardonnay |
| Winemaker | Thierry Roset |
| Closure | Natural Cork |
| ABV | 12% |
| Residual Sugar | 12.2g/L |
| Acidity | 6.88g/L |
| 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

The 1995 Blanc des Millénaires is a blend of Chardonnay from five crus: Cramant for complexity and ageability, Avize for verve and minerality, Oger for creaminess and weight, Mesnil-sur-Oger for balance and Vertus for floral freshness.

VINTAGE

1995 was a fresh and balanced vintage, producing wines of excellent ageing potential. Generally good conditions throughout summer and autumn meant grapes were harvested in prime condition. It was the first universally declared vintage since 1990.

VINIFICATION

After fermentation, the wine is racked to separate the lees and then undergoes malolactic fermentation to soften the natural acidity. After blending the different crus, the wine is bottled and selected yeast added for the second fermentation. The bottles are placed in the cellar at a temperature of 10°C, and aged for at least 15 years before release.

TASTING NOTES

Exceptional. This displays all the noble characteristics of mature Chardonnay and its incredible potential for ageing. Pale gold colour with pale green hues. The bouquet is balanced with a richness and distinct pastry aromas expressing full buttery notes, intense cinnamon and vanilla spice. Silky notes of candied apricots, quince and dried fruits, hazelnuts and almonds.

AWARDS

International Wine Challenge 2017, Trophy
Decanter World Wine Awards 2017, Trophy
International Wine Challenge 2017, Gold