

CHAMPAGNE CHARLES HEIDSIECK

CHARLES HEIDSIECK BRUT MILLÉSIME 2005

PRODUCER

Charles Heidsieck is one of the most admired Champagne houses thanks to the unrivalled and consistently high quality of its wines. The current range is one of the most awarded collections of wines in the world. The intricacies of the champagnes' complex make-up have been perfected over the years by one of the most celebrated winemaking teams in Champagne – between three winemakers they have been awarded 'Sparkling Winemaker of the Year' at the International Wine Challenge fifteen times. This winemaking legacy, paired with the house's flamboyant history since its foundation in 1851 by the man who would become known as 'Champagne Charlie', makes it a unique offering from Champagne: a house with great, hand-crafted wines, heritage and proven quality.

VINEYARDS

This millésime was composed of 11 crus, including the vineyards that form the corner stones of the house style - Oger, Avize, Vertus and Cramant for Chardonnay, and Pinot Noir from Mailly and Ambonnay.

VINTAGE INFORMATION

2005 was a warm year without complications. An early heat wave in June encouraged flowering, there was moderate but sufficient rainfall through summer, followed by another heat wave in early September. Harvest began on the 9th September, giving full, ripe berries. Due to the heat and rain the berries were rich in sugar (for Champagne), and acidity levels were also above average, making it an ideal year to blend a vintage.

VINIFICATION

After the first fermentation the wines were racked to separate the lees and then underwent malolactic fermentation to soften the natural acidity. After blending the two varietals, the cuvée was bottled and yeast added for second fermentation. The bottles were placed in the cellars in spring 2006, and remained ageing on lees for eight years. After disgorgement and dosage the wine was aged for a further six months before release.

TASTING NOTES

Golden in appearance, on the nose the aromas are autumnal and warm with notes of praline and lightly toasted hazelnuts. The palate is rich, as would be expected from a warm and generous vintage, with intense notes of dried apricots, dates and figs. Full bodied and layered, and lasting on the finish.



VINTAGE INFORMATION

Vintage	2005
Grape varieties	60% Pinot Noir 40% Chardonnay
Region	Champagne , France
Winemaker	Thierry Roset
Closure	Natural Cork
Classification	AOC
Alcohol (ABV)	12%
Acidity	4.45g/l
Residual Sugar	10.8g/l
Wine pH	3.22