



CHAMPAGNE

**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Charles Heidsieck, Brut Millésime 2006

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 15 times.

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

2006 experienced an exceptionally hot and sunny June and July with grapes in fine condition but a damp August left producers fearful of under-ripeness. Fortunately, warm, bright conditions in September redressed the balance. The resulting wines are supple and expressive.

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

The Millésime is golden in appearance. The nose shows an abundance of floral and fruity aromas like white peach, fresh apricot and mirabelle plum, highlighted with a touch of jasmine and honeysuckle. The palate is a complex combination of saline character and silky texture evoking flavours of nougat and buttery cream. This is a generous vintage.

PRESS AND AWARDS

AWARDS

GOLD - International Wine Challenge 2018

SILVER - Decanter World Wine Awards 2018



VINTAGE INFORMATION

Vintage	2006
Region	Champagne
Grape Varieties	59% Pinot Noir 41% Chardonnay
Winemaker	Thierry Roset
Features	Vegan, Vegetarian
Closure	Natural Cork
ABV	12%
Residual Sugar	10g/L
Bottle Sizes	75cl