Champagne Brut Millésimé

2018

CHAMPAGNE
CHARLES
HEIDSIECK

BRUT VINTAGE 2018

A vibrant, fresh and generous vintage

> *The vintage exemplifies the Charles Heidsieck philosophy of depth and elegance. Brut Vintage 2018 combines power and finesse while preserving the vibrant freshness and ageing potential that are the hallmarks of Charles Heidsieck.*
>
> **Elise Losfelt, Cellar Master**

COMPOSITION: 55% Pinot Noir, 45% Chardonnay

SELECTION: A majority of Grands & Premiers Crus

CRUS: Ambonnay, Tauxières, Vertus, Bouzy, Verzy, Trigny

CHARACTER: An early harvest delivering elegant and subtle wines

MATURATION: **5 years** of ageing on the lees in the Crayères

DOSAGE: 8 g/L

TASTING PROFILE

Luminous, generous, mineral

- Juicy & powerful palate
- Quince & roasted pineapple
- Ripe yellow fruit : peach & apricot
- Blackberry jelly
- Cocoa & roasted coffee
- Gentle bitterness with liquorice

PAIRING

Spaghettis Cacio e Pepe (pecorino & black pepper)

Suea Rong Hai (also known as Crying tiger beef)

Snacked mackerels with tomatoes, thyme and rosemary

THE 2018 VINTAGE

The 2018 vintage was marked by challenging but ultimately rewarding conditions for Charles Heidsieck. Despite heavy rains and stormy spring weather, followed by a hot, dry summer, the vines were able to thrive. Maturity developed rapidly, and the grapes were healthy, with minimal rot and excellent sanitary conditions. The high yields allowed winemakers to replenish reserves after a difficult 2017, and the resulting wines were fresh, fruity, and elegant.