



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Charles Heidsieck, Rosé 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 rosé was made from a selection of 15 crus throughout Champagne. The Chardonnay was picked from Oger, Mesnil-sur-Oger, Cramant and Vertus - all mainstays in the classic Charles Heidsieck blends. Key vineyards for the Pinot Noir were Avenay, Tauxières, Ambonnay and Ay. Grapes which make the red wines for the rosé element were from Bouzy, Ambonnay, Les Riceys, Verzenay and Hautvillers.

VINTAGE

2006 in Champagne presented various challenges in the vineyards, which ultimately led to a very successful harvest. Winter was very cold, with heavy snowfall across the region. The spring that followed was punctuated by violent thunderstorms, leading to a scorching July, then a cool August. The alternation of hot and cool weather was very beneficial for the maturation of the grapes. The Pinot Noirs were particularly rich, leading Charles Heidsieck to select this year to make a vintage rosé.

VINIFICATION

After the first fermentation, the wine is racked to separate the lees and then undergoes malolactic fermentation to soften the natural acidity. 8% of the blend is vinified as a red wine. After blending, the cuvée is bottled and selected yeast added to begin the second fermentation. The bottles are placed in the cellar at a temperature of about 10°C to age for a minimum of 8 years before release.

TASTING NOTES

An intense nose of freshly made strawberry jam and mingle with cinnamon, cardamom, honey and pink praline. On the palate it is layered and complex with notes of liquorice, blackberry tea, cherries, pink peppercorns and fresh figs. The finish is long and sophisticated.

PRESS AND AWARDS

AWARDS

SILVER - Sommelier Wine Awards 2016

SILVER - International Wine Challenge 2016

GOLD - Decanter World Wine Awards 2016



VINTAGE INFORMATION

Vintage	2006
Region	Champagne
Grape Varieties	63% Pinot Noir 37% Chardonnay
Winemaker	Thierry Roset
Classification	AOC
Features	Sustainable, Vegan, Vegetarian
Closure	Natural Cork
ABV	12%
Bottle Sizes	75cl, 150cl