

# CHAMPAGNE CHARLES HEIDSIECK

## CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 1999

### 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

Charles Heidsieck benefit from the richness available across the entire Champagne region, having built exceptional relationships with the most experienced growers. They select grapes from 120 crus across the Champagne appellation.

### VINTAGE INFORMATION

1999 saw healthy vineyard conditions, after a mild winter. A hot July and August helped véraison develop well, and harvest was carried out in September, which remained sunny and mild. Certain parcels performed very well, particularly with Pinot Noir.

### VINIFICATION

After the first fermentation, the wine is racked to separate the lees and then undergoes malolactic fermentation to soften the natural acidity. 10% 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 10 years before release.

### TASTING NOTES

Delicate coral hues, with fine, persistent bubbles. Strawberry and raspberry aromas abound along with subtle white pepper, vanilla and sandalwood notes. The palate is infused with strawberry, raspberry and gooseberry, with generous floral notes. The texture recalls the freshness of delicious hibiscus syrup.

### AWARDS

**TROPHY - International Wine Challenge 2014**

**SPARKLING ROSE TROPHY - International Wine Challenge 2013**

**GOLD - Sommelier Wine Awards 2013**



### VINTAGE INFORMATION

<b>Vintage</b>	1999
<b>Grape varieties</b>	60% Pinot Noir 40% Chardonnay
<b>Region</b>	Champagne , France
<b>Winemaker</b>	Thierry Roset
<b>Closure</b>	Natural Cork
<b>Classification</b>	AOC
<b>Alcohol (ABV)</b>	12%
<b>Acidity</b>	5.35g/l
<b>Residual Sugar</b>	11.5g/l