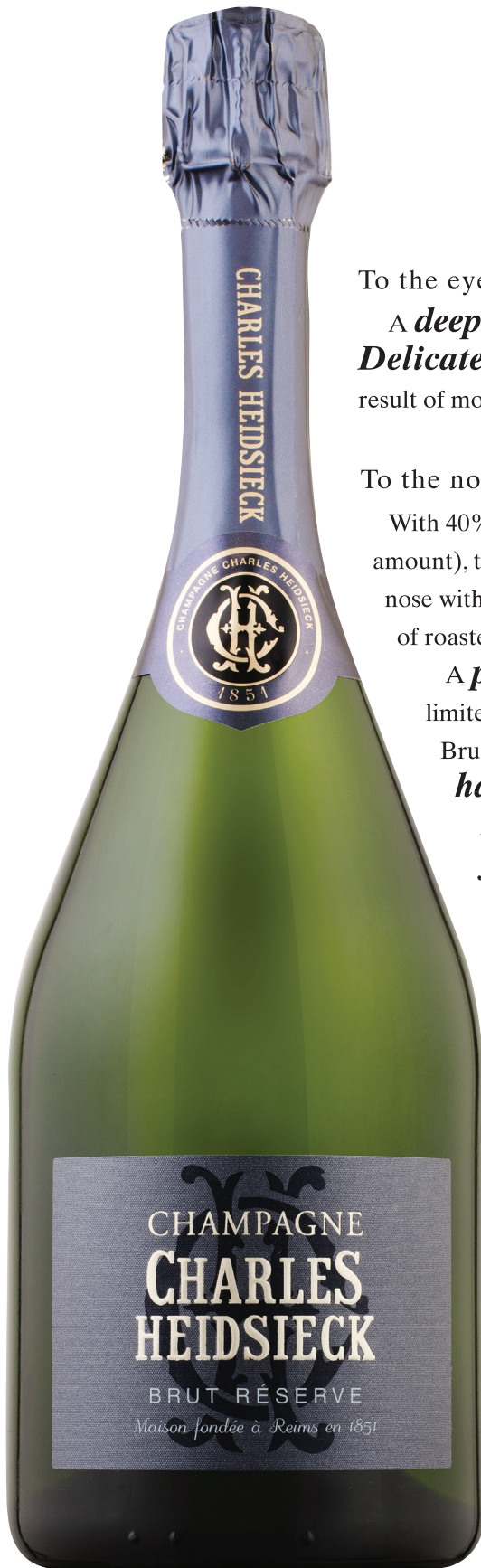




CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

A multi-vintage a worthy of prestige *cuvée*



To the eye

A **deep golden** robe.
Delicate vivacious and long-lasting bubbles, are the result of more than 36 months of ageing in chalk cellars.

To the nose

With 40% of reserve wines (the maximum possible amount), the blend offers a **complex, voluptuous** nose with notes of freshly baked brioche and the richness of roasted coffee beans.

A **precise selection** of wines, purposely limited to 60 crus, ensures the Charles Heidsieck Brut Réserve a **deliciously sophisticated harmony**.

An opulent selection of ripe, **sun-drenched fruits** such as mango, apricot and greengage plum combines with dried fruits, pistachio and almond.

On the palate

The texture is reminiscent of a crisp layer of nougatine on a velvety cream pastry filled with plump red plums and ripe cherries.

The reserve wines, some dating back ten years, give the wine **lushness**.

The depth of the thousand-year old chalk quarries where the wine matures offer a touch of praline along with notes of amber and vanilla.



International Wine Challenge
Gold Medal



International Wine & Spirit Competition
Gold Medal



Decanter World Wine Awards
Gold Medal



Concours Mondial de Bruxelles
Gold Medal

Fine Magazine - 100 Best Champagnes for 2012
92/100

Beautiful gold. *Profound nose* focusing on fruit (stone fruits, citrus) with brioche-like and creamy undertones. Fleshy, full and melted palate balanced by *freshness*. A harmonious, vinous and elegant dry Champagne.

Gilbert & Gaillard - Wine Guide 2013

To appreciate the demanding nature of Cellar Master Thierry Roset, Charles Heidsieck is the only Champagne house that specifies on its non-vintage bottles both the year of cellaring and the year of disgorgement.

