



Brut Vintage 2005

A grand cuvée for a grand vintage

GENEROUS EFFERVESCENCE

A seemingly endless chain of petite bubbles spiral toward freedom after a decade of cool, gentle aging in our 2,000 year old Gallo Roman chalk cellars deep under Reims

AUTUMNAL & WARM

The meticulous selection of Pinot Noir (60%) and Chardonnay (40%) heralds the complex personality of this champagne

VINTAGE 2005

A benevolent year that offered unique balance with the expected firmness of a great champagne vintages paired with the unctuous, ripe clarity of meticulous timing in the vineyards. A creamy texture and long finish are the result of the 2005's distinctive personality

The Blend

A careful selection of Grand Cru and Premier Cru sites including Vertus, Oger, Avize, Cremant, Vidney, Mailly and Ambonnay. Each place expressive on its own but magical as a cuvee orchestrated by the Chef de Cave

60% Pinot Noir: only selecting lots with initial delicacy on the palate and the ability to build powerful aromas with time

40% Chardonnay: must possess rich character and presence with an underlying structure and clear mineral seam

Tasting Notes

EYE: A pale, golden straw color with

streams of minute, glassy bubbles

NOSE: Warm tones of autumn and aromas of praline,

toasted hazelnut and fresh brioche

PALATE: Generous body with flavors of dried apricots,

fresh tree ripe figs and candied nuts

95
WINEENTHUSIAST
TOP 100

⁶⁶Still very young, this holds great potential. Rich, full-bodied and densely structured, it is a wine first, sparkling second. Ripe apple and peach flavors partner with a strongly mineral texture. ⁹⁹

Wine Enthusiast | November 2014



The House

- <u>In 1851</u>, Charles Heidsieck founded his house in Reims when he was only 29 years old.
- In 1852, he was the *very first* champagne merchant to travel to America. He became a genuine phenomenon, soon earning the nickname "*Champagne Charlie*".
- In 1867, Charles Heidsieck invested in **Gallo Roman Chalk Cellars** dating back to the 2nd century; a labyrinth of underground galleries, dug by hand, creating ideal conditions for aging his wines.
- One of these galleries, **Crayère n°9** has inspired the shape of our unique bottle.