



CHAMPAGNE  
**CHARLES  
HEIDSIECK®**

*Maison fondée à Reims en 1851*



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MILLÉSIME **2006** VINTAGE  
ROSÉ

EUUM

CHAMPAGNE  
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# Rosé Vintage 2006

*Generous yet delicate*

## EXPRESSIVITY

First impressions are of fresh and rich aromas with magnificent expressivity. This cuvée offers a perfect balance of brilliance, abundance and length, qualities that will complement the wine's excellent capacity to age

## VINTAGE 2006

The 2006 winegrowing year was similar to that of 2005 with an optimal harvest both in terms of quantity and quality. However the grapes proved to be much riper, with a slightly lower acidity level than in 2005. Immediately, the decision to make 2006 a Vintage release year was obvious

## The Blend

15 Crus were selected to compose the Charles Heidsieck Vintage Rosé 2006. Among them, Oger, Mesnil-sur-Oger, Cramant and Vertus for the Chardonnay from the Côte des Blancs; and Avenay, Louvois, Tauxières Ambonnay, and Aÿ for the Pinot Noir coming from the Montagne de Reims. Red wines from Bouzy, Ambonnay, Les Riceys, Verzenay and Hautvillers complete the blend

**63% Pinot Noir, 37% Chardonnay, addition of 8% of red wines**

## Tasting Notes

**EYE:** Pale pink hue with amber glints suggestive of an apricot color, enhanced by discreet, pearly bubbles showing incomparable finesse

**NOSE:** Warm strawberry jam and candied fruits mingled with mild spices such as cinnamon, cardamom, honey and pink praline

**PALATE:** Smooth texture reminiscent of French cream pie, pine nuts, and sweet pastries

*Suggested Pairings* Roasted game hen with figs, Sweetbreads with morel mushrooms  
Japanese and Indian cuisine, Carpaccio, fruit-based desserts



## The House

- In 1851, 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 2<sup>nd</sup> 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.

**94**  
Wine Spectator  
2015

*"... offers a mousse with the texture of raw silk, which swathes the firm frame in layers of roasted hazelnut, baked peach, toasted brioche and crème de cassis flavors, with a rich and smoky underpinning and accents of candied kumquat, espresso, ground ginger and cumin that expand on the finish."*

WineSpectator | September 30, 2015