



CHAMPAGNE  
**CHARLES  
HEIDSIECK**

Maison fondée à Reims en 1851

## BRUT RÉSERVE

### COMPLEX THEREFORE INTRIGUING... IN CHARLES' IMAGE.

Particularly renowned for its unique aromatic signature, this non-vintage champagne delivers a complex and indulgent nose with a precise, yet luscious mouthfeel that testify to a quality that the world's most accomplished tasters and aficionados can recognise blind.

### Tasting

**EYE:** the Brut Réserve boasts a deep golden hue. Delicate, vivacious and long-lasting bubbles are the result of a long, slow maturing process in chalk cellars\*.

**NOSE:** thanks to 50 % of reserve wines, the blend offers an elegant nose: freshly baked brioche, rich toasted notes and sun-drenched fruits - mango, apricot and mirabelle plum - accented by dried fruits, pistachio and almond.

**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 selection of reserve wines gives the wine lushness. The finish reveals a touch of praline along with vanilla and glazed notes.

### Pairing inspiration

The aromatic sophistication of this wine makes it easy to pair with both seafood and meat dishes.

**FROM THE LAND:** San Daniele ham,  
Culatello di zibello,  
Poultry terrine with hazelnuts,  
Fish & chips with truffles

**FROM THE SEA:** Salmon tartare,  
Monkfish with ceps and chanterelles

**CHEESES:** Brie de Meaux, Chaource  
Mozarella

### Typiquement Charles

**THREE MAIN CRUS, ESSENTIAL TO CHARLES' SIGNATURE.** Among the sixty Champagne crus chosen to make this emblematic cuvée, three are pillars of the Brut Réserve style: **Oger** (Grand Cru Chardonnay from the Côte des Blancs) brings its fleshy and generous notes; **Ambonnay** (Grand Cru Pinot Noir from the Montagne de Reims) is synonymous with power, structure and fruity notes; and **Verneuil** (Meunier from the Vallée de la Marne), ensures its balance and its smooth texture.

**A BOTTLE THAT MARKS CHARLES' IDENTITY.** As for the entire range, the rare and two thousand-year-old chalk cellars\* acquired by Charles Heidsieck in 1867 have inspired the bottle's shape. This unique silhouette enhances the volume of wine in contact with the lees and develops the richness and complexity of the Brut Réserve.

### Elaboration

**BLEND:** 40% Pinot Noir,  
40% Chardonnay and 20% Meunier

**VINIFICATION:** ■ cru by cru, varietal by varietal, in stainless steel vats  
■ 5 to 10% of wine vinified in old Burgundy oak barrels

**DOSAGE:** appropriate: 9 g/l

**CELLARING:** Drink from now until 2030

### Distinctions

Wine Spectator  
92/100



Jancis  
Robinson  
18+/20 - 2021



\*The Charles Heidsieck chalk cellars are now amongst the historical sites inscribed on the UNESCO World Heritage List

CHARLES HEIDSIECK

# BRUT RÉSERVE

*The quintessence of the 'Charles style'*

## SELECTIVITY IN THE NAME OF DIVERSITY

- Discerning selection of some **60 crus** from less than **20% of the Champagne crus**
- Sophisticated combination of up to **150 still wines**
- A **strict selection** of juices drawn **exclusively** from the **1<sup>st</sup> press**

## A PROVEN STYLE, ENHANCED BY TIME

- The blend can exceed **50% of reserve wines**, aged up to **20 years**
- A very **high proportion** compared to the 15-20% usual average of most direct competitors
- **Prolonged ageing** of **3 to 4 years** in chalk cellars, well beyond the norms of the region

## A TEXTURE LIKE NO OTHER

Generosity, precision and complexity are the hallmark of this wine that combines both indulgence and freshness

