



CHAMPAGNE  
**CHARLES  
HEIDSIECK**

Maison fondée à Reims en 1851

## ROSÉ RÉSERVE

### HIGH PRECISION ROSÉ WINE

The Rosé Réserve takes its inspiration from the Brut Réserve blend, enhanced with great red Champagne wines that strengthen its generous, sharp identity and its delicately fruity mouthfeel. To achieve this ideal balance between freshness and structure, the Cellar Master selects reserve wines that are intentionally less aged than those used for the Brut Réserve.

### Tasting

**EYE:** sophisticated powdery pink robe with luminous glints of wild rose. Delicate, vivacious bubbles are the result of extensive ageing in cellars\*.

**NOSE:** the proportion of reserve wines, white and red, give this rosé blend a subtle, yet complex nose. The initial fragrances recall home-made strawberry jam fresh from the stove, mixed with the fruitiness of vineyard peach, followed by luscious warm notes of gingerbread laced with a touch of cinnamon.

**PALATE:** the pronounced powerful mouthfeel offers a burst of strawberry, raspberry and blackberry nestled in velvety whipped cream.

### Pairing inspiration

This wine's structure and exquisite balance make it the perfect choice for an aperitif. Its versatility marries easily with the usual canapés as well as with simple dishes such as sushi, tapas, cold cuts, to name just a few.

**FROM THE LAND:** Bresaola carpaccio,  
Bologna mortadella,  
Iberian pork filet mignon

**FROM THE SEA:** Grilled prawns and lomo,  
Red mullet fillets marinated with pink berries,  
Salmon sashimi

**CHEESES:** Part-aged Dutch 'Mimolette' cheese,  
Burrata

### Typiquement Charles

**THE GRAPE SELECTION IN THIS ROSÉ** reflects the diversity of the Champagne terroir. As Charles-Camille Heidsieck did in his time, the House strives first and foremost to highlight the typicality of each cru, its potential for expression and the palette of its nuances year after year. This variety offers a very subtle balance with some crus providing fruity notes while others bring an impression of strength, and still others a great refinement.

### Elaboration

**BLEND:** 40% Pinot Noir (including 5% of red wines),  
35% Chardonnay and 25% 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



95/100



97/100  
BEST IN SHOW



Jancis  
Robinson

17/20

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

CHARLES HEIDSIECK

# ROSÉ RÉSERVE

*Delicate and Precise. Beautiful expression.*

## A FLESHY AND INDULGENT BLENDED ROSÉ

- 5% of red wines from Les Riceys, a Côte des Bar gem and the largest terroir in all Champagne
- Subtle **tannins** and **slight freshness** so characteristic of this wine
- A propensity for **aromatic intensity** rather than a contrast in colour

## REFLECTION OF THE RICHNESS OF THE CHAMPAGNE TERROIR

- A discerning blend of around **40 crus**
- A **rigorous selection** of juices drawn exclusively from the **first press**

## TIME AS A 4<sup>TH</sup> VARIETAL

- Reserve wines of up to **35%**, with an average age of 5 years
- **Long ageing** of 3 to 4 years on lees, much longer than the norms of the region

