



CHAMPAGNE
CHARLES
HEIDSIECK



BLANC
DES
MILLÉNAIRES

2006

BLANC DE BLANCS

Blanc des Millénaires 2006

Finesse, minerality and brilliance. The legend continues.

THE GREAT CHARDONNAYS OF THE CÔTE DES BLANCS

This exceptionally textured cuvée is made exclusively from Chardonnay from five of the finest Crus in the **Côte des Blancs**. These wines have been carefully selected for their ability to evolve and express their full richness: **Oger** for its structure, **Le Mesnil-sur-Oger** for its finesse and minerality, **Avize** for its lushness, **Cramant** for its complexity and **Vertus** for its lustre and floral notes.

Tasting

APPEARANCE: A deep golden hue with glints of light green.

ON THE NOSE: Floral notes of violets and acacia lead into deeper notes of blood oranges, stonefruit, fig and date, complemented by subtle herbal notes of mild tobacco and eucalyptus.

ON THE PALATE: Remarkable texture is the special signature of Blanc des Millénaires. Beginning with a saline and chalky texture, the palate moves into creamy notes of nougat, citrus and whipped cream, with a round and generous finish, almost glowing with toasted accents. It is, in fact, similar to its 1995 ancestor: a magnificent reference!

Cellar Mater Cyril Brun recommends pairing Blanc des Millénaires with seafood, such as tartar of langoustines with passion fruit, roast John Dory, or pressed, uncooked cheese such as Saint Nectaire or Morbier.

Production

BLEND: 100% Chardonnay

COMPOSITION: 4 Grands Crus: Cramant, Avize, Oger, Le Mesnil sur Oger, and 1 Premier Cru: Vertus

AGEING: more than 10 years on lees

DOSAGE : 7g/l

TO BE ENJOYED: within 15 years

Typiquement Charles

The House has a long history of producing exceptional Blanc de Blancs. In the early 1980s, the Charles Heidsieck Cellar Master decided to reserve the very best Chardonnays for a cuvée named Blanc des Millénaires. Across thirty years, only six Blanc des Millénaires have ever been produced; 1983, 1985, 1990, 1995, 2004, and now, 2006. The House's exacting requirements for quality and ageing potential show how exceptional the Chardonnays from these harvests were.

THE 2006 VINTAGE IN CHAMPAGNE

Despite extreme weather conditions, the 2006 harvest was a generous one. The winter was cold with heavy snowfall, followed by several spring storms across May, then stifling heat at the beginning of summer. Record temperatures featured across July, with a cold and rainy August to follow. Finally, a spell of dry, sunny weather in September was particularly helpful for maturing the grapes and ensuring an unexpectedly smooth and generous harvest.

EXEMPLARY VIBRANCY

In the 19th century, Charles Heidsieck purchased 47 crayères or chalk cellars dating back to Gallo-Roman times. Located in the historic heart of Reims, Charles was convinced they would be an ideal place to age champagne. This audacious decision turned out to be a stroke of genius since these cellars provide a haven of peaceful silence with a constant 10°C temperature and humidity. After 13 years of ageing in these remarkable UNESCO World Heritage listed cellars, Blanc des Millénaires 2006 shows unparalleled complexity and texture. **Across this time, the 2006 Blanc des Millénaires has quietly developed its own unique signature which holds the promise of unforgettable moments and carries on the legacy of this legendary cuvée.**