

# BLANC DES MILLÉNAIRES

2007

*Masterpiece from the Côte des Blancs*

## AN INIMITABLE TEXTURE

Maturity, vivacity and ageing potential give this vintage its unique aromatic complexity.

## AN EXTREME EXPRESSION OF TIME

Almost 15 years of ageing, including 12 years on lees in the House millenary chalk cellars, inspiration for the name of Blanc des Millénaires.

## THE EXCLUSIVE PRODUCT OF GREAT CHARDONNAYS

4 Grands crus et 1 Premier Cru from the Côte des Blancs, selected for their ability to develop and fully express their opulence once matured: Oger, Mesnil-sur-Oger, Avize, Cramant, Vertus.





CHAMPAGNE  
**CHARLES  
HEIDSIECK**

*Maison fondée à Reims en 1851*

## *Blanc des Millénaires 2007*

### THE FRUIT OF CENTURIES OF LABOUR AND SOME UNCOMPROMISING CHOICES

Alliance between great Chardonnay and extreme care in production, 2022 marks the 7<sup>th</sup> release of the Blanc des Millénaires, wines that are exceptional by nature. A pioneer in the crafting of these blends made entirely from Chardonnay, Charles Heidsieck took an interest in this category very early on, at a time when they were still on the fringes. These cuvées are extremely rare: seven of them only were produced in 30 years. This legendary wine takes its place in the progress of time, slowly revealing itself and remaining in our memories...

### *Tasting*

**APPEARANCE:** A pale gold colour with glints of light green typical of chardonnay grapes and in contrast to the previous 2006 vintage.

**NOSE:** The saline minerality of the Côte des Blancs is all-pervading. We detect toasted and smoky notes. When swirled, fresh citrus notes appear: grapefruit, yuzu and quince. They bring a cheeky youthfulness to this fine nose, combined with creamy accents and subtle salt butter caramel notes.

**PALATE:** The identity of the vintage is intertwined with a sharp and classy acidity. An enveloping texture is then revealed with accents of lemon meringue pie and subtle saline notes. Its generosity is very prominent and will continue to develop with ageing. The finish is long and full-bodied with silky sensations.

### *Food Pairing*

The very nature of this vintage makes it perfect, first and foremost, for drinking as an aperitif or at the start of a meal. The sea is its favourite territory for gastronomic pairing, but it perfectly matches with Italian cheeses.

<b>SEAFOOD:</b>	flying fish roe, sea urchin coral, smoked eel, large oysters and abalone
<b>ACCOMPANIMENTS:</b>	seaweed, coriander, lemongrass, shiso, lemon balm, peppermint
<b>CHEESES:</b>	mozzarella, scarmozza, Pecorino di Pienza

### *2007 in Champagne*

#### THE REFLECTION OF AN UNUSUAL & SURPRISING YEAR

The year 2007 is anachronistic in its wine profile: it is reminiscent of the profile of the great Blanc de Blancs of the 1980s and 1990s, with restrained maturity and biting acidity. This year caused concern to begin with because everything was so early. Spring and bud break occurred before their usual time. Flowering started on May 25<sup>th</sup>. Poor weather made it difficult to care for the vineyard, but, at the same time, preserved a good acidity. A rather cool summer, combined with heavy rains just before harvest, made us forget the red-hot summers of preceding years.

#### THE IDEAL WEATHER PROFILE FOR OUR CHARDONNAY

This unusual vintage so befitting of Chardonnay, took back to the classic days. Yield exceeded usual Appellation standards with bunches of exceptional average weight: 168 g versus 128 g for Meunier and 136 g for Pinot Noir. A good sugar and acid balance was achieved, with 9.5 degrees for 8.5 g total acidity, and relatively low pH values.

### *Production*

<b>BLEND:</b>	100% Chardonnay
<b>DOSAGE:</b>	7g/l
<b>CELLARING:</b>	within 30 years