



CHAMPAGNE
CHARLES
HEIDSIECK



BLANC
DES
MILLÉNAIRES

2004

BLANC DE BLANCS

CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Blanc des Millénaires 2004

Freshness and silky texture for this legendary champagne.

A VARIATION ON GREAT CHARDONNAYS.

Only Chardonnay is used in the blend of this exceptionally textured cuvée. From amongst the fabulous range offered by the Champagne region, **5 major Crus from the Côte des Blancs** have been meticulously chosen for their ability to evolve as well as for their ability to express their full richness once fully mature: **Oger** for its unctuousness and structure, **Le Mesnil-sur-Oger** for balance, **Avize** for its minerality, **Cramant** for its complexity and **Vertus** for its freshness and floral notes.

Tasting

À L'ŒIL : a shimmering golden robe highlighted by delicate effervescence.

AU NEZ : elegant notes of lemon, apple blossoms, salted butter and almonds along with a toasted, buttery nuance of crème anglaise.

EN BOUCHE : an initial palate of fresh citrus gives the wine a taut crispness, followed by a gradually persistent force and intensity. The mouthfeel is dynamic and perfectly structured with a long and well-rounded finish. The rich texture is rooted in a vintage still young and taut: the refined elegant effervescence reveals a still juvenile minerality.

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 : 9g/l

TO BE ENJOYED: within 15 years

Typiquement Charles

The House has a long tradition in the development of Blanc de Blancs. The Chef de Caves decided to single out the greatest chardonnays in a cuvée called Blanc des Millénaires. Only four vintages were created under this name, 1983, 1985, 1990 and 1995. The extreme exigence of the House when it comes to the quality of the grapes and their cellaring potential shows to which extent the chardonnays from this particular harvest were outstanding! The fabulously fresh 2004 version already offers the beautiful patina, long finish and silky texture so characteristic of this cuvée, as legendary as the celebrated founder of the House.

A VISIONARY SPIRIT.

In the 19th century, convinced that they would be an ideal place to age wine, Charles Heidsieck decided to purchase chalk cellars dating back to Gallo-Roman times, located in the historic heart of Reims.

This audacious decision turned out to be a stroke of genius since these cellars proved to be a haven of peaceful silence where the humidity and 10°C temperature remain constant. An extraordinary ageing period, almost 13 years in these age-old cellars, gives this 100% Chardonnay cuvée an unparalleled complexity and texture. The 2004 Blanc des Millénaires has developed a unique signature and hence holds the promise of unforgettable moments...