



CHARLES HEIDSIECK



CHAMPAGNE  
**CHARLES  
HEIDSIECK**  
*Maison fondée à Reims en 1851*  
**2005**  
ROSÉ MILLÉSIMÉ



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## *Rosé Millesimé 2005*

Generous and precise. Just like Charles!

### **A CLASSIC BEAUTY ACCORDING TO THE CHAMPAGNE TRADITION.**

The 2005 Rosé took its time to mature: thanks to the sunlight during the year, it developed a generous angular structure that, over the years, became full-bodied and radiant. After more than 10 years on the lees and the humility of having the earlier 2006 vintage precede it, the wine has today fulfilled its promise, redolent and powerful with excellent ageing potential.

### *Tasting*

**TO THE EYE:** an elegant pearly pink robe with a delicate, joyful effervescence.

**ON THE NOSE:** the nose initially offers a deep and powerful luxuriance with notes of kirsch and exceptionally ripe cherries, fleshy plums, pomegranates and cranberries. Rich, radiant and generous, this cornucopia of ripe fruit introduces a universe redolent with pastry, with the notes of brioche and fresh butter that characterise the spirit of this vintage.

**ON THE PALATE:** subtle flavours of candied grapefruit and warm underbrush. Unbridled and indulgent, the wine is luxurious, with a powerful palate and terrific breadth. The palate thrills to the full body and long-lasting aromatic persistence.

### *Production*

**BLEND:** 70% Pinot Noir, 30% Chardonnay

Addition of 10% red wines

**COMPOSITION:** a selection of 12 Grands and Premiers Crus - Ay, Ambonnay, Louvois, Tauxières, Ludes, Cumières, Verzy, Villers Marmery, Vertus, Avize, Oger, Trépail, Les Riceys and La Montagne de Reims for the red wines.

**AGEING:** more than 10 years on the lees

**DOSAGE:** 10g/l

**TO BE ENJOYED:** within 12 years

*Notes by Cyril Brun,  
Cellar Master for Charles Heidsieck*

### **2005 IN CHAMPAGNE – An exceptional vintage .**

The 2005 harvest in Champagne was particularly successful due to a cold, dry winter, an early heat wave in June that promoted flowering, a reasonable amount of rainfall in the summer and, finally, a return to high temperatures in early September, ideal for ripening the grapes.

### **THE CHARLES HEIDSIECK HARVEST.**

The first grapes were brought in on 9 September. The weather was magnificent, cool, dry and sunny. Cool nights helped to boost the level of sugar in the grapes. Thanks to the heat and rain, grapes were plump, heavier than average and showed an exemplary level of sugar with a potential alcohol level of about 10%. In addition to these promising points, excellent acidity ensured perfect balance and very promising ageing potential for this vintage. First tastings reveal exceptional chardonnays, and subtle and aromatic pinots noirs.