



CHARLES HEIDSIECK



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée et Reims en 1851

2008

BRUT MILLÉSIMÉ



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Maison fondée à Reims en 1851

Brat Millésimé 2008

Plush, Sumptuous, Powerful.

A VINTAGE OF CONVICTION

The Millésime 2008 is a blend of ten Grands and Premiers Crus meticulously selected by the House, replete with indulgence and the refinement of wines dating from the early 2000s. It continues to express a magnificent minerality, intensity and acidity throughout the tasting experience. In addition to these excellent qualities, this vintage already displays all the elegance of a great vintage, a typical feature of the Charles Heidsieck House. The Millésime 2008 will be enhanced with time, more particularly with regard to dining as it is honoured at all tables.

Tasting

TO THE EYE: A brilliant golden yellow, scintillating with glints of green and delicate effervescence.

ON THE NOSE: The nose is complex with notes of candied citrus and dried fruits, with overtones of pecan and hazelnut.

ON THE PALATE: The attack is vivacious and taut before pivoting to a rounder, more generous texture, leading to an iodine tautness and a more pronounced minerality. The long finish expresses a wealth of rich aromas, unfurling notes of caramel and citrus, such as yuzu.

Production

BLEND: 60% Pinot Noir, 40% Chardonnay

COMPOSITION: 10 Grands and Premiers Crus: Oger, Vertus, Chouilly, Cuis, Verzy, Aÿ, Ludes, Ambonnay, Tauxières, Avenay

AGEING: 10 years on the lees

DOSAGE: 8g/l

TO BE ENJOYED: within 10 years

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

THE YEAR 2008 IN CHAMPAGNE - A well-balanced year despite cold weather during flowering.

The fall was wonderfully fresh and dry in 2008, followed by a rather mild winter, disrupted only by periods of precipitation towards the beginning of spring.

In the midst of June, a crucial moment in the flowering, a bitter cold period presented a potential threat to the vines. Worried winegrowers were relieved in mid-September to note the quality of their very best vines. Following a series of unusual years, either in volume or precocity of the harvest, 2008 returned to the Champagne norms. Clement weather during the harvests ensured very healthy, ripe grapes.

2008 FOR CHARLES HEIDSIECK.

This marked a return to the “traditional” vintage, following the extremely exuberant Millésime 2006. Precipitation fostered grape development without penalising the accumulation of sugar while the sun’s return at harvest made it possible to pick the grapes with an average potential of 10g/l. The Pinots offer strength and great structure whereas the Chardonnays are precise with a freshness that suggests slow ageing.