



CHARLES HEIDSIECK



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

2012

BRUT MILLÉSIMÉ

Brut Millésimé 2012

Minerality, complexity, greatness.

A VINTAGE SUITED FOR LONG AGEING

The year 2012 made news. Not often does so chaotic and challenging a vintage provide wines with such incredible balance, concentration and harmony. Today the 2012 vintage has found its place amongst the great Champagne years.

Tasting

APPEARANCE: The 2012 vintage is a beautiful pale golden yellow; with fine bubbles that are both delicate and dynamic.

ON THE NOSE: Initially, the nose shows subtle toasted and smoked notes with a touch of liquorice and earthy tones. When swirled in the glass, fruity notes of apricot, blackthorn, quince, blueberry and fresh almonds add an extra dimension to the wine. This incredible aromatic concentration, very typical of the year, is the focus of the wine's merit.

ON THE PALATE: Mineral and taut with excellent freshness, with notes of quince, vanilla and vineyard peaches on the mid-palate, followed by a firm, crisp finish. An excellent pairing with smoked dishes such as smoked eel, smoked Scamorza, and roast chicken with chicory sauce.

A lovely vintage which will continue to develop great complexity and generosity over time.

Production

BLEND: 60% Pinot Noir, 40% Chardonnay

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

AGEING: minimum 6 years on the lees

DOSAGE: 8g/l

TO BE ENJOYED: within 10 years

Notes by Cyril Brun, Cellar Master for Charles Heidsieck

THE YEAR 2012 IN CHAMPAGNE - harmony reigns despite trying weather conditions

Some people will not hesitate to compare this vintage to spectacular years like 1990 or 1996, and yet the success of the resulting wines might be considered something of a miracle given the challenges of the year. Nature had us fearing the worst in 2012 when it unleashed a range of climate catastrophes on the vineyards.

The spring brought violent attacks of mildew, torrential rains, hailstorms, cold snaps during flowering, followed by heat and water stress that drove yield down by 30%. But a beautiful, sunny summer enabled slow maturing and good concentration in the grapes, resulting in a late harvest. The grapes proved to be of excellent quality: rich in sugar and with good acidity.

2012 FOR CHARLES HEIDSIECK

2012 was an obvious choice for a Charles Heidsieck to declare as a vintage. After the phenomenal 2008 vintage, which required ageing to show its full potential, 2012 provides a beautiful contrast as a very classic and elegant vintage. Comprising ten meticulously selected Grands Crus and Premiers Crus, this cuvée is enticing for its pleasant smoothness, aromatic intensity and the saline freshness that is so typical of the House. Its elegance and depth make it ideal for enjoying and pairing with the most sophisticated dishes. Perfectly suited for further ageing.