



CHARLES HEIDSIECK



CHAMPAGNE
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Maison fondée à Reims en 1851
2008
ROSÉ MILLÉSIMÉ

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Rosé Millesimé 2008

Monolithic & Concise

THIS VINTAGE WILL BLITHELY WITHSTAND THE TEST OF TIME WITH EXHILERATING FRESHNESS IN A ROBE OF VELOURS

The 2008 rosé will always hold a special place in the Charles Heidsieck range of vintage rosés, with an exceptional longevity taking it to culmination in the second half of the 21st century. The quality will naturally prevail at earlier tastings as proof of the adage "Great wines are always good, but the time to open them is another question."

Tasting

TO THE EYE: A sublime soft pink robe.

ON THE NOSE: The initial nose is saline and mineral, underlined by a hint of toast and smoke. Notes of citrus, pink grapefruit, blood orange and red current gradually follow. A discreet fruitiness with more intense notes will be unveiled with time: Morello cherries, liquorice and black tea.

ON THE PALATE: The exuberant mouthfeel is cubic with the typical vivacity of the vintage. The finish is long and creamy, with extremely delicate effervescence at the very end. It is paradoxical to find a wine of such great freshness paired with a structure of such restrained power.

Production

BLEND: 63% Pinot Noir including 9% red wine, 37% Chardonnay

COMPOSITION: 11 Grands and Premiers Crus - Ay, Ludes, Ambonnay, Tauxières, Avenay, Bouzy, Verzy, et Les Riceys for Pinot Noir. Oger, Cuis, Chouilly, as well as Vertus for Chardonnay

AGEING: more than 10 years on the lees

DOSAGE: 7g/l

TO BE ENJOYED: until 2050

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

The 2008 rosé vintage offers a classic expression like that so often presented by the Champagne region. Rainy weather encouraged the grapes to swell without adversely affecting the accumulation of sugars. The return of sunny weather at harvest time yielded grapes with an average potential of 10%. All of which indicates a very high potential for expression and long cellaring.