



CHARLES HEIDSIECK



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

2013

BRUT MILLÉSIMÉ



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Brut Millésime 2013

Imposing, Generous, Luscious

AN UNCONVENTIONAL VINTAGE, THE FRUIT OF CONTRASTING WEATHER CONDITIONS

The 2013 vintage is treasured by Charles Heidsieck for its powerful and pure profile. The vintage's DNA is unique, marked by generosity, a rich texture and complemented by an exceptional freshness that crowns the harmony of the wine.

Tasting

TO THE EYE: A beautiful golden robe offers glints of green accentuated by a delicate, dynamic effervescence.

ON THE NOSE: The initial nose introduces intense toasted and smoky notes along with ripe fruit. When swirled in the glass, the nose takes on a heartier dimension with touches of apricot and vineyard peaches. The aromatic concentration, due to a heat wave of several weeks, is reminiscent of the summer sun.

ON THE PALATE: The attack is taut and decisive. the creamy texture, the crisp fruitiness and spiced notes of cinnamon, liquorice and pepper are the hallmark of the House style.

Production

BLEND: 57 % Pinot Noir, 43% Chardonnay

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

DOSAGE: 9g/l

TO BE ENJOYED: within 10 years

Food/wine pairing

Tempura shrimp, pigeon and pignolia nut pastilla, or “Katsu” chicken with roasted green asparagus and a touch of aged Balsamic vinegar. Corsican Brocciu, Ossau-Iraty.

Note by Charles Heidsieck's Cellar Master

THE YEAR 2013 IN CHAMPAGNE - a short heat wave with important effects on the wines.

Some people will not hesitate to compare this vintage to spectacularly hot years like 1995 or 2003.

Following an extremely cold winter and spring without any notable impact from frost, the short-lived summer heat waves led to a phenolic maturity that, although late, was much higher than average. The almost autumn-like conditions at the end of the maturation process postponed the harvest to mid-September, and even early October in certain sectors, exceptionally late when compared to harvests in recent Champagne history. Thankfully, rainfall during the harvest came just in time to amend the extraordinarily intense maturity.

The juices are accordingly full-bodied and structured.

2013 FOR CHARLES HEIDSIECK

The Charles Heidsieck 2013 Brut Millésimé is comprised of ten Côte des Blancs and Montagne de Reims Grands and Premiers Crus meticulously selected by the House. This cuvée immediately entices the palate with its power, aromatic intensity and saline crispness, the House's emblematic signatures.

Fruit of an unconventional year, the wine stands out for its elegance and complexity, a wine worthy of long cellaring and fine cuisine.