



In 1851, Charles Heidsieck founded his Maison in the Champagne capital of Reims. Recognizing the enormous opportunity that the US represented as an emerging market, he was among the first purveyors of Champagne in America. The charismatic Frenchman made four separate voyages to promote his wines, endearing himself to American high society and earning the nickname 'Champagne Charlie'. In 1867, in a move that's proved visionary for over two centuries, he chose to forego purchasing vineyards in favor of acquiring 47 chalk cellars known as crayères. These 2000-year-old caverns, originally dug by the Romans, provided pristine cellaring conditions, allowing him to create a vast library of gracefully aging champagnes

#### KEY BRAND ASSETS

- Depth and breadth of our reserve wine library, aged in our 2000-year-old Roman Crayères cellars
- Unparalleled integration of reserve wines into our non-vintage offerings lends greater depth & complexity
- Consistent critical acclaim across the portfolio from all the leading wine reviewers
- Young, dynamic new Chef de Caves—Elise Losfelt—Charles Heidsieck's first female winemaker



#### OUR NEW CHEF DE CAVES

At 37, Elise Losfelt assumed the role of Charles Heidsieck Cellar Master in March 2023, preserving the house's signature style while adding her personal touch. Raised in a family managing a 50-hectare vineyard in Languedoc, Elise's early immersion in winemaking principles and terroir set the stage for her career. After studies at Agro Paris Tech, a finance stint, and a master's in vineyard management, she earned an oenology diploma. Elise refined her skills in viticulture across Mallorca, Bordeaux's Château Beychevelle, and Australia before spending a decade at Moët & Chandon in Epernay. Elise appreciates the distinctiveness of Charles Heidsieck champagnes, noting their unique aromas, layered texture, generosity, complexity, and enduring finish.

The B Corp certification recognizes Charles Heidsieck as a company that meets high standards of social and environmental performance, accountability and transparency.







# CHAMPAGNE CHARLES HEIDSIECK

*Maison fondée à Reims en 1851*

## NON-VINTAGE CHAMPAGNES



### Charles Heidsieck Rosé Réserve NV

Blend: 40% Pinot Noir (including 5% from Les Riceys ), 35% Chardonnay and 25% Meunier. 5 to 10% of the wine is vinified in old Burgundy oak barrels. Composed of 40 crus and 35% reserve wine, with an average age of 5 years. Aged 4 to 5 years on the lees.

**92 pts *Wine Spectator* | 93 pts *Wine Enthusiast***

### Charles Heidsieck Brut Réserve NV

Blend: 40% Pinot Noir, 40% Chardonnay and 20% Meunier. 5 to 10% of wine Vinified in old Burgundy oak barrels. Composed of 60 crus and 50% reserve wine, with an average age of 10 years. Aged 3 to 4 years on the lees.

**92 pts *Wine Spectator* | 93 pts *Wine Enthusiast***

### Charles Heidsieck Blanc de Blancs NV

100% Chardonnay crafted mainly of highly select crus from the Côte des Blancs ( Oger , Vertus). The base vintage is blended with 25% aged reserve wines with an average age of 5 years. Aged more than 3 years on the lees.

**95 pts *Wine Spectator* | 92 pts *The Wine Advocate***

## VINTAGE CHAMPAGNES



### Charles Heidsieck Rosé Millésime 2012

Blend: 62% Pinot Noir, 38% Chardonnay. Composed of 11 Grands and Premiers Crus including Oger, Vertus, Chouilly, Cuis, Verzy, Aÿ, Ludes, Ambonnay, Tauxières, Avenay, Les Riceys. Aged 9+ years on the lees.

**95 pts *Wine Spectator* | 94 pts *The Wine Advocate***

### Charles Heidsieck Blanc des Millénaires 2007

This 100% Chardonnay is composed of four Grands Crus: Cramant, Avize, Oger, and Le Mesnil sur Oger and 1 Premier Cru, Vertus

**96 pts *James Suckling* | 97 pts *Wine Enthusiast***

### Charles Heidsieck Millésime Vintage Brut 2013

Blend: 57% Pinot Noir, 43% Chardonnay. Composed of 10 Grands and Premiers Crus: Oger , Vertus, Chouilly , Cuis , Verzy , Aÿ , Ludes, Ambonnay , Tauxières , Avenay . Aged minimum 6 years on the lees.

**93 pts *Wine Spectator* | 96 pts *Wine Enthusiast***