



A rosé wine of great precision

LIKE THE BRUT RÉSERVE, the Rosé Réserve must meet numerous demands. It is the culmination of many deliberate, well-considered decisions.

COMPLEXITY: The 80% of wines from the harvest year are blended with one third of each variety (Chardonnay, Pinot Noir and Pinot Meunier) while the 20% of reserve wines are blended in equal proportions of Chardonnay and Pinot Noir. All are vinified cru by cru, variety by variety, in stainless steel vats.

PRECISION: To reach perfect balance, between freshness and delicacy on the one hand and structure and complexity on the other, the Chef de Caves applies the “House signature” by introducing reserve wines intentionally selected younger - on average 7 or 8 years - than those in the Brut Réserve.

GENEROSITY: The 5 to 6% of great wines vinified as red naturally provide tannins and the scent of red fruits, to which the Chef de Caves will add judiciously for a full-bodied, generous wine.

INTENSITY: Matured for over three years in the unique, thousand year old crayères purchased by Charles Heidsieck in 1867. Part of the historical sites of the UNESCO’s world heritage list, the crayères inspired the large base and narrow neck of the new silhouette for the non-vintage wine bottles.



CHARLES HEIDSIECK
Founder

AWARD WINNING EXCELLENCE

COMPOSITION: 60 crus

RESERVE WINES: 20%

BLENDING:

- WINE OF THE HARVEST YEAR: 1/3 of Pinot Noir, Chardonnay and Pinot Meunier
- RESERVE WINES: 5-0% Pinot Noir, 5-0% Chardonnay
- ADDITION: of 5- to 6% of red wines to the base blend
- FINAL BLEND: 1,0% Pinot Noir, 3,5-% Chardonnay, 2,5-% Pinot Meunier

AGING: minimum 3 years



CHAMPAGNE
**CHARLES
HEIDSIECK®**

Maison fondée à Reims en 1851

Rosé Réserve



A grand rosé champagne

*Generous and precise. Magnificent expression,
as Charles would say...*

ICONIC CRUS WHICH SPEAK FOR THEMSELVES

A surprising combination of precision and indulgence, the Rosé Réserve is inspired by the blend of Brut Réserve, to which 5 to 6% of red wines have been added from the crown jewel of the Aube region, Les Riceys, a terroir chosen for the great delicacy of its iconic Pinots Noirs.

APPEARANCE

A sophisticated powdery pink hue with luminous glints of wild rose. Delicate, vivacious bubbles are the result of an aging period of over 36 months.

AROMAS

A base of 20% of reserve wines, white and red, gives this rosé blend a subtle, yet complex nose. The first fragrances are reminiscent of traditional, home-made strawberry jam mixed with the fruitiness of orchard peaches. Then follows the warm luscious notes of gingerbread with a touch of cinnamon.

FLAVORS

The deep tantalizing and powerful mouthfeel – the result of aging in two thousand year old cellars – offers a burst of strawberry, raspberry and blackberry nestled in velvety whipped cream.



‘Typiquement Charles’ Secrets

THE GRAPES SELECTED FOR THIS SUPERB ROSÉ BLEND deliberately reflect the diversity and richness of the Champagne region. As Charles-Camille Heidsieck would have wished in his time, the House not only chooses the great premiers crus of the Champagne appellation for this Rosé Réserve, but strives first and foremost to highlight the typicity of each cru, its potential for expression and the palette of its nuances, year after year. This variety allows for an amazingly subtle blend: certain crus will provide fruity notes, others an impression of strength, and yet others true refinement.