



CHARLES HEIDSIECK



CHAMPAGNE  
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*Maison fondée à Reims en 1851*  
**2012**  
ROSÉ MILLÉSIMÉ



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# Rosé Millésime 2012

Minerality, complexity, greatness.

## A MIRACULOUS VINTAGE

The year 2012 made news. And that is probably because its chaotic wine-producing history was finally rewarded with a breathtaking, almost miraculous, harmony. Today the 2012 vintage has found its place amongst the great Champagne years.

## Tasting

**TO THE EYE:** A magnificent coppery golden robe offers glints of tangerine with a delicate, dynamic effervescence.

**ON THE NOSE:** The initial nose is an invitation to indulgence with ripe fruit and toasted, smoky notes reminiscent of the wine's native mineral soil, giving way to a riot of fruity notes of pomegranate, blackthorn, quince and fresh almonds with a touch of blueberry.

**ON THE PALATE:** The attack is frank with abundant freshness, signature of its noble composition. The mid-palate brings notes of quince, white pepper and vineyard peaches. With a well-balanced tannic structure, the finish is silky.

## Production

**BLEND:** 62 % Pinot Noir including 9% red wine, 38% Chardonnay

**COMPOSITION:** 11 Grands and Premiers Crus – Oger, Vertus, Chouilly, Cuis, Verzy, Aÿ, Ludes, Ambonnay, Tauxières, Avenay, Les Riceys

**DOSAGE:** 9g/l

**TO BE ENJOYED:** within 10 years

## Food/wine pairing

Peking duck, hare à la royale, gravlax salmon, smoked haddock carpaccio, Livarot and aged Mimolette.

## Note by Charles Heidsieck's Cellar Master

**THE YEAR 2012 IN CHAMPAGNE - Harmony reigns despite trying weather conditions.**

The 2012 vintage recalls the phenomenal years of 1990 or 1996 and yet, the year's harvest was something of a miracle. Nature had us fearing the worst with a series of climate events representing a potential catastrophe for our vineyards. The spring brought violent attacks of mildew, torrential rains, hailstorms and cold snaps during flowering, followed by sunscald and water stress that drove yield down by 30%. But a beautiful, sunny August 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 good acidity.

## 2012 FOR CHARLES HEIDSIECK

Charles Heidsieck considers 2012 to be self-evident: a "classic" vintage in the noblest sense of the term. The cuvée is enthralling for its power, generosity and structure, combined with smoothness and remarkable freshness. Produced from a precise selection of eleven Grands and Premiers Crus, this blended rosé boasts lushness and elegance, and will age gracefully for many years.