

Becoming a legend, means leaving the mortal world

A unique emotion, the impression of eternity just like how one feels when standing in the heart of the Gallo-Roman chalk cellars: such is the sensation experienced when tasting this legendary vintage. At the heart of one of the most beautiful and rare chalk cellars in Champagne, the wine has been kept under perfect aging conditions: a haven of quiet where the temperature remains at 50°F all year round and where the atmosphere is constant.

It has taken almost 20 years of maturing in these extraordinary chalk cellars to mellow the carbonation, to generate the fine, delicate bubbles so typical of the Blanc des Millénaires 1995 and take it towards its ultimate smoothness.

Almost a year of additional resting time after disgorging is still required by the Cellar Master to perfect the final balance and complete the masterpiece. The promise of an unforgettable moment...

CHARLES HEIDSIECK

AWARD WINNING EXCELLENCE

COMPOSITION: 3⁻ crus

BLENDING: /00% Chardonnay

AGING: $/\emph{O}$ years (often up to 20 years for the most recently disgorged bottles)

LAID IN CHALK: Tuesday, October 1, 1996

CELLAR POTENTIAL: // years





Blanc des Millénailes 1995



A masterpiece from the Côte des Blancs

...as Charles would say (in all modesty).

A VARIATION ON GREAT CHARDONNAYS

Chardonnay is the only variety used in this exceptionally textured cuvée. From the range of choices offered by the Champagne region, five major crus from the Côte des Blancs have been meticulously selected, on the one hand for their ability to evolve and, on the other, for their ability to fully express their character during the maturation period: Oger for its unctuousness and structure, Mesnil-sur-Oger for balance, Avize for its minerality, Cramant for its complexity and Vertus for its freshness and floral notes.

APPEARANCE

A magnificent, luminous, golden hue with primrose highlights, elaborated exclusively from Chardonnay grapes. A delicate, distinctive bubble, the result of exceptional aging in Gallo-Romain chalk cellars.

AROMAS

Four Côte des Blancs grands crus and one premier cru: this meticulous selection grants a unique nobility, elegance, and generosity to this wine. The rich bouquet offers up aromas of dried and candied fruits with hazelnuts, almonds and dates. The wine of a connoisseur, with deep, heady notes of beeswax and nougat.

FLAVORS

The year 1995 finds expression thanks to the voluptuous, and yet delicate texture so characteristic of the Blanc des Millénaires. Smooth and sensual, the wine reveals its generosity in notes of salty caramel and its mildness with notes of cream enhanced with hints of citrus, toasted almonds, spices (vanilla and ginger) and cedar wood. A fresh finish highlights the potential of this wine, produced with great Chardonnays.



IN 1993, CHARLES HEIDSIECK RELEASED ITS FIRST BLANC DES MILLÉNAIRES from its prestigious 1983 vintage for the first time. Since then, the House has only unveiled two vintages of this wine, in 1985 and 1995. This shows just how exceptional the Chardonnays from those harvests were! A vintage Blanc de Blancs that owes its name to the Chardonnay grapes, the exclusive variety from which it is produced, as well as to its long aging in the House's chalk cellars. These unique and spectacular two thousand year old crayères that Charles acquired in 1867 are part of the historical sites of the UNESCO's world heritage list.