



CHAMPAGNE  
**CHARLES  
HEIDSIECK**<sup>®</sup>

*Maison fondée à Reims en 1851*





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# Brut Réserve

*A multi-vintage worthy of being a prestige cuvée*

## INTRICATE & VIVACIOUS...

Tiny, long-lasting bubbles and a rich profile are the unique result of more than 36 months aging in our ancient chalk cellars (15 mos. minimum required)

## SOPHISTICATED HARMONY

A precise selection of fruit purposely limited to 60 cru vineyard sites

## VOLUPTUOUS COMPLEXITY

40% reserve wines in the cuvée (plausibly the maximum possible amount), with an average of 10 years, gives the wine an unrivaled lushness

## The Blend

40% Pinot Noir 40% Chardonnay 20% Pinot Meunier

## Tasting Notes

**EYE:** A light golden hue with long-lasting bubbles

**NOSE:** Sun drenched fruits: mango, apricot & yellow plum, with warm notes of freshly baked brioche, and hints of roasted coffee beans, dried fruits, pistachio & almond

**PALATE:** Reminiscent of roasted nut toffee, velvety cream pastries filled with ripe plums & cherries finishing with touches of praline, amber & vanilla

*Suggested* Fresh oysters with shallot minuet

*Pairings* Vegetable and herb soufflés

Semi-soft, triple-cream or aged artisan cheeses



## The House

- **In 1851**, Charles Heidsieck founded his house in Reims when he was only 29 years old.
- In 1852, he was the *very first* champagne merchant to travel to America. He became a genuine phenomenon, soon earning the nickname “*Champagne Charlie*”.
- In 1867, Charles Heidsieck invested in **Gallo - Roman Chalk Cellars** dating back to the 2<sup>nd</sup> century; a labyrinth of underground galleries, dug by hand, creating ideal conditions for aging his wines.
- One of these galleries, **Crayère n°9** has inspired the shape of our unique bottle.

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Wine Spectator  
2014

“Lightly honeyed and silky on the palate, this finely balanced Champagne offers a layered palate of poached pear, almond financier, smoky mineral and candied kumquat and ginger. A seamless, mouthwatering version.”

WineSpectator | November 15, 2014