

 ampagne Blanc de Blancs



CHAMPAGNE
**CHARLES
HEIDSIECK**

BLANC DE BLANCS

Make the opposite coexist

“ Perfect for an aperitif, this Champagne successfully brings together two exact opposites: the tautness and the freshness of young Chardonnays, combined with Charles’ usual silky generosity. ”

Elise Losfet, Cellar Master



COMPOSITION: 100% Chardonnay

RESERVE WINES: 30% reserve wines (5 years old on average)

VARIETALS: A precise selection of **15 crus** including Oger, Vertus, Villers-Marmery, Trépail and Mongueux

VINIFICATION: 10 to 15% of wines vinified in **old barrels**

MATURATION: A slow and long maturation of **3 to 4 years**

DOSAGE: 8 g/L

TASTING PROFILE

Suave, pure, vivacious, bold

- Voluptuous tautness
- White peach
- Candied citrus
- Honeysuckle
- Fresh hazelnut
- Tangerine & lemon

PAIRING

Carpaccio of scallops with citrus fruits,
Oysters of St Vaast n°2, young Pecorino

Decanter
96 pts



Jancis Robinson
18+/20 - 2021

WINEENTHUSIAST
94 pts



bettane +
desseauve
93 pts

Robert Parker
WINE ADVOCATE
91 pts