

# Charles Heidsieck Brut Réserve NV



Decanter 95pts

 Robert Parker's 92+pts

Wine Spectator 91pts

## VOLUPTUOUS COMPLEXITY

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

- Pale gold with fine, persistent bubbles. Complex pastry aromas with a combination of ripe apricot, mango and almond. Silky smooth, with a perfect balance of freshness and generosity.
- Selection of grapes comes from 60 specific sites in Champagne.
- Serve chilled. Delicious as an aperitif, this wine is also complex and rich enough to be drunk with a meal.