



# Champagne Blanc des Millénaires



CHAMPAGNE  
**CHARLES  
HEIDSIECK**

# BLANC DES MILLÉNAIRES 2014

*A refined and focused creation  
of the Côte des Blancs*

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Blanc des Millénaires 2014 reflects with intensity and elegance, the essence of Charles Heidsieck's emphasis on time. It took nine years of patience and the attention of three Cellar Masters to carve this masterpiece from the Côte des Blancs. A journey through time from the chalk of the terroir to our millenary Crayères

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**Elise Losfelt, Cellar Master**

**COMPOSITION:** 100% Chardonnay

**VARIETALS:** A precise selection of 5 Crus from the Côte des Blancs

**SELECTED CRUS:** Mesnil-sur-Oger, Avize, Oger, Cramant, Vertus

**8TH VINTAGE** of Blanc des Millénaires in over 40 years

**CHARACTER:** An unusual vintage befitting of Chardonnay

**MATURATION:** 9 years of ageing before release

**DOSAGE:** 9g/L



## TASTING PROFILE

*Intensity & Elegance*

- Bright and contained
- Fresh blood orange
- Hazelnuts, roasted almonds
- Hint of brioche and ripe apricot
- Deep saltiness
- Mild tobacco, eucalyptus
- Chalky texture

## PAIRING

Beef carpaccio with capres toasted hazelnuts, anchovies and dried tomatoes. Gambas « à la plancha » with pastis.  
Saint Nectaire or Morbier cheese

## 2014

The sunny month of June initiated flowering in perfect conditions followed by a rainy July that provided enough water for the grapes to grow fast in a healthy environment. After a rather cold month of August a hot and dry September concentrated the acidity and sugar in the berries. 2014 delivered a remarkable freshness and purity for the Côte des Blancs chardonnays