

# ROSÉ MILLÉSIMÉ

2018



# ROSÉ VINTAGE 2018

*Power, concentration and Depth*

“ The year 2018 will be remembered for its extremes, with a challenging start balanced by a warm, dry summer that resulted in an exceptional harvest. This vintage now stands as a true testament to the resilience of the vineyards, earning its place among the remarkable years in Champagne. ”

Elise Losfet, Cellar Master

**COMPOSITION:** 59% Pinot Noir, 41% Chardonnay

**SELECTION:** A majority of Grands & Premiers Crus

**CRUS:** Oger, Vertus, Chouilly, Cuis, Verzy, Aÿ, Ludes, Ambonnay Tauxières, Avenay

**RED WINE :** 9% from Bouzy

**CHARACTER:** An early harvest delivering elegant and subtle wines

**MATURATION:** 5 years of ageing on the lees in the Crayères

**DOSAGE:** 9 g/L

## TASTING PROFILE

*Power, elegance, character*

- Elegant copper hue
- Generous floral and fruity aromas
- Peony, rose, violet, white musk
- Blueberry, blackberry, raspberry, pomegranate
- Lemon and blood orange
- Tea and liquorice

## PAIRING

Ossau-Iraty with black cherry jam  
Goat's cheese on a bed of rocket salad  
Sole with peach  
Duck à l'orange or Glazed duck breast  
Venison with cranberries



## THE 2018 VINTAGE

The 2018 vintage was marked by challenging but ultimately rewarding conditions for Charles Heidsieck. Despite heavy rains and stormy spring weather, followed by a hot, dry summer, the vines were able to thrive. Maturity developed rapidly, and the grapes were healthy, with minimal rot and excellent sanitary conditions. The high yields allowed winemakers to replenish reserves after a difficult 2017, and the resulting wines were fresh, fruity, and elegant.