



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851



Brut Reserve

— *Special Edition* —

This unique special edition of our signature Charles Heidsieck Brut Reserve refreshes the palate with an elegant texture and complexity. This is achieved thanks to a generous composition of up to 50% matured reserve wines, a prolonged ageing of 36 months in our cellars and a dosage of 7gr/L.

TASTING PROFILE

ON THE NOSE :

The first nose offers light, airy brioche aromas that quickly evolve to more iodized mineral notes and floral honeysuckle aromatics. After aeration, the wine reveals perfectly ripe yellow fruits reminiscent of apricot or white peaches.

ON THE PALATE :

The attack is lively and mineral, with a dark, graphite-like minerality. A beautifully structured power follows with dark notes of cocoa and plum on the mid-palate. The finish is remarkably long with a vibrant citrus-driven freshness.

COMPOSITION:

A selection of 60+ crus (less than 20 % of the champagne crus) up to 150 base wines

RESERVE WINES:

50% reserve wines aged up to 20 years (with a median medium age of 10 years). Our typical competitors use as little as 15-20% reserve wine

VARIETALS: 40% Pinot Noir
40% Chardonnay
20% Meunier

VINIFICATION:

8 to 10% of wines vinified in old barrels

MATURATION:

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

DOSAGE: 7 g/L

PAIRING

Poultry terrine with hazelnuts, Salmon tartare, Brie de Meaux, Mozzarella