



CHAMPAGNE  
**CHARLES  
 HEIDSIECK**

*Maison fondée à Reims en 1851*

# BLANC DE BLANCS



“Produced on the foundation of the 2020 harvest and complemented by 30% reserve wines, Charles Heidsieck’s NV Blanc de Blancs (laid in chalk cellars in 2021) was disgorged at the end of 2023 with a dosage of nine grams per liter. The blend draws fruit from the Montagne de Reims and Montgueux (as base wines), the Sézannais and Côte des Blancs and incorporates 10% to 15% barrel-fermented components. The nose evokes nashi pear, candied lemon peel and peach, mingling with pastry, rosemary oil and subtle roasted nuances. On the palate, it is medium- to full-bodied, ample and textural, with a charming fruit core enlivened by bright acidity and carried to a chalk-inflected finish. As demonstrated by its earlier renditions, this cuvée is poised to gain further complexity with a few additional years of post-disgorgement maturation.”



*Robert Parker*  
 WINE ADVOCATE

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CHARLESHEIDSIECK.COM

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