



CHAMPAGNE  
**CHARLES  
 HEIDSIECK**

*Maison fondée à Reims en 1851*

# BRUT RÉSERVE



“Based on the 2019 vintage and enriched by 50% reserve wines—stored in steel tanks and incorporating some 100 individual wines, averaging a decade in age—Charles Heidsieck’s NV Brut Réserve opens with aromas of candied lemon peel, ripe pear and pineapple mingling with buttered toast and a hint of burnt sugar. On the palate, it is medium- to full-bodied, charming and textural, with a sweet and fleshy fruit core, succulent yet vibrant acidity and a persistent, toasty finish. Disgorged in 2024 with a dosage of nine grams per liter, after nearly four years aging sur lattes, it represents another strong rendition of this reliable cuvée.”

*Robert Parker*  
 WINE ADVOCATE

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