



CHAMPAGNE
**CHARLES
 HEIDSIECK**

Maison fondée à Reims en 1851

2018

ROSÉ MILLÉSIMÉ



“Disgorged in May 2024 with a dosage of nine grams per liter, Charles Heidsieck’s 2018 Rosé Millésimé—a blend of 41% Chardonnay and 59% Pinot Noir, including 9% red wine from Bouzy—has turned out superbly. Rosé often thrives in warmer vintages, and this Champagne exemplifies that tendency. It reveals a complex bouquet of orange marmalade, blackberry and wild strawberry, mingling with pink grapefruit, violet, cherry and wheat toast. On the palate, it is full-bodied, fleshy and layered, with a generous fruit core supported by succulent yet lively acidity and concluding with a perfumed, subtly phenolic finish. Harmonious and seductive, it avoids veering into jammy or exotic excess.”



Robert Parker
 WINE ADVOCATE

September 2025



CHARLESHEIDSIECK.COM

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