



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Brut Réserve

A multi-vintage worthy of being a prestige cuvée

INTRICATE & VIVACIOUS...

Tiny, long-lasting bubbles and a rich profile are the unique result of more than 36 months aging in our ancient chalk cellars (15 mos. minimum required)

SOPHISTICATED HARMONY

A precise selection of fruit purposely limited to 60 cru vineyard sites

VOLUPTUOUS COMPLEXITY

40% reserve wines in the cuvée (plausibly the maximum possible amount), with an average of 10 years, gives the wine an unrivaled lushness

The Blend

40% Pinot Noir 40% Chardonnay 20% Pinot Meunier

Tasting Notes

- EYE:** A light golden hue with long-lasting bubbles
- NOSE:** Sun drenched fruits: mango, apricot & yellow plum, with warm notes of freshly baked brioche, and hints of roasted coffee beans, dried fruits, pistachio & almond
- PALATE:** Reminiscent of roasted nut toffee, velvety cream pastries filled with ripe plums & cherries finishing with touches of praline, amber & vanilla
- Suggested Pairings* Fresh oysters with shallot minuet
Vegetable and herb soufflés
Semi-soft, triple-cream or aged artisan cheeses



The House

- **In 1851**, Charles Heidsieck founded his house in Reims when he was only 29 years old.
- In 1852, he was the **very first** champagne merchant to travel to America. He became a genuine phenomenon, soon earning the nickname “**Champagne Charlie**”.
- In 1867, Charles Heidsieck invested in **Gallo - Roman Chalk Cellars** dating back to the 2nd century; a labyrinth of underground galleries, dug by hand, creating ideal conditions for aging his wines.
- One of these galleries, **Crayère n°9** has inspired the shape of our unique bottle.