



# GRAPE-TO-GLASS

wines worth sharing

## Charles Heidsieck Blanc de Blancs NV

**Grape Varietal:** 100% Chardonnay

**Growing Region:** Reims - France

**Chef de Cave:** Cyril Brun



Charles Heidsieck is one of the most admired and respected Champagne Houses due to the unrivalled quality of their wines. The complexity of their Champagnes has been perfected over the years by one of the most celebrated winemaking teams in Champagne.

Charles Heidsieck was one of the first Champagne Houses to display its passion for Chardonnay, producing a Blanc de Blancs back in 1949. It was Charles Heidsieck's grandson Charles-Marcel who created their first Blanc de Blancs.

This was no simple task, as there is nowhere to hide when working with a single varietal - this is when art & science need to fold seamlessly. Blending a large selection of wines from different years and terroirs. This expression is like working with only the white keys on a piano - only limiting if you have no imagination.

Composed of 75% Chardonnay from the 2012 vintage & 25% reserve wines with an average age of 5 years. Crafted primarily from crus in Côte des Blancs (Oger & Vertus) - and then complemented by crus in Villers-Marmery, Trépail, Vaudemange, and Montgueux. This cuvée was then aged for more nearly 5 years on lees. The persistence of effervescence typically beguiles the complexity of a Blanc de Blancs Champagne - but due to the imposing character - this wine leaves a upbeat emotion like no other in the family.

As you gently pour into a generously shaped tulip glass you are enticed by a shimmering crystalline gold colour with explosive glints. As the veil of mystery withdraws the air around your glass is filled with inviting aromas of mature Chardonnay notes, a broad flavour spectrum of white peaches and tangerine tones, honeysuckle and fresh hazelnuts, followed by lifted citrus notes.

Once on your palate your taste-buds are awash with a symphony's chorus: the attack on all your senses is focused and forthright, not aggressive but unconventionally debonaire for a Blanc de Blancs. Fresh, pure and elegantly textural with well-balanced peach, apple, grapefruit flavours. along with a harmonious crescendo finish offering a defined minerality and costal breeze.

*Treat yourself - this wine is definitely worth sharing.*

This Charles Heidsieck Blanc de Blancs NV has 12% Alc./vol. - with a dosage of 10g/L. Chill gently and serve in a generous tulip glass at 9°- 11°C.

### Cellaring Potential:

Drinking perfectly well now; plus it will age nicely for another 5 - 6 years.

### Food Pairing Suggestions:

Perfect wine pairing with fresh oysters, crayfish, lobster, herb-steamed fish, lemon chicken and turkey salads, pesto & basil pasta and with aged, parmesan cheese - enjoy.



*A defined wealth in personality and character setting the highest of standards.*