



CHARLES HEIDSIECK



CHAMPAGNE
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HEIDSIECK**

Maison fondée à Reims en 1851

2006

BRUT MILLÉSIMÉ

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Brat Mille'simé 2006

Well-rounded with great generosity.

A CHAMPAGNE WITH A DISTINCTIVE PERSONALITY.

A distinct aromatic profile underscoring the very meaning of the term vintage, the flagship of one particular year. The fruit of a year with good acidity, this vintage presents excellent cellaring potential. It is a beautiful classic which, thanks to more than ten years of ageing in the thousand-year old cellars, fully reveals its excellence, placing it amongst the world's greatest champagnes.

Tasting

TO THE EYE: lthe beautiful deep golden robe shimmers with remarkable brilliance, enhanced by a subtle but dynamic effervescence.

ON THE NOSE: the initial nose is generous with, first and foremost, floral notes laced with touches of jasmine and honeysuckle. A fruity cornucopia follows with fragrances of white peach, fresh apricot, mirabelle plum, grapefruit and yuzu vying for prominence. When swirled in the glass, more subtle notes of bergamot, grilled hazelnut, liquorice and fresh grated coconut offer a magnificent complexity to the multidimensional bouquet.

ON THE PALATE: a beautiful harmony of saline, mineral and silky texture offers flavours of nougat and buttery cream. The shimmering bubbles are delightfully elegant. Generous and full-bodied, the accomplishment and rich-mouth feel of this champagne is truly inspiring. Its incredible aromatic depth offers long-lasting delight to our senses.

Production

BLEND: 59% Pinot Noir, 41% Chardonnay

COMPOSITION: 10 crus - Pinot Noir: Aÿ, Verzy, Tauxières, Rilly, Avenay, Louvois, Ambonnay ;
Chardonnay: Mesnil-sur-Oger, Oger et Vertus

AGEING: 9 years on the lees

DOSAGE: 10g/l

TO BE ENJOYED: within 10 years

*Notes by Cyril Brun,
Cellar Master for Charles Heidsieck*

THE YEAR 2006 IN CHAMPAGNE - A generous harvest, despite extreme weather conditions.

In 2006, the winter was cold with abundant snowfall. Following a period of spring dotted with several violent storms in May, the summer started with stifling heat. July reached record highs in temperature, then August was rainy and cold. The alternation of cold and hot periods, followed by a spell of dry weather in September, was particularly fruitful for maturing the grapes for maturing the grapes and providing for a smooth harvest.

2006 FOR CHARLES HEIDSIECK.

The 2006 harvest was optimal with regard to both quantity and quality. The grapes proved to be riper with slightly less acidity than in 2005, with an average potential of 10.1 g/l as compared to 9.6 g/l the previous year. The chardonnays seemed relatively exclusive initially but soon unveiled rich complex aromas. The pinot noirs stood out for their lushness and quickly offered notes of red fruit.