

Champagne Charlie

A MULTI-VINTAGE, QUEST FOR FREE ABSOLUTE

48% Pinot Noir, 52% Chardonnay including close to 80% reserve wines, up to 25 years.

TASTING

DELUXE FOR THE EYE

Dazzling, luminous golden robe.

A SCENT OF EMOTION

Notes of grapefruit, roasted pineapple enlivened with the vivacity of toasted and mineral notes. After several seconds, aromas of fresh fruits (apricots, vineyard peaches) briefly appear to give way to persistent notes of pastry

A TREASURY OF FLAVOUR

The texture is truly the soul of Charlie, where we find that paradox of juvenile freshness and fleshiness, with a silkiness fitting of a more mature wine. This “dry fleshiness” is enhanced with a highly nuanced effervescence, composed of extremely harmonious bubbles. The finish reveals candied citrus and the exotic notes of passion fruit.



CHARLES HEIDSIECK

ORIGIN OF THE CRUS

20% of Pinot Noir from 2016 Harvest, sourced in Aÿ - Grand Cru from the Montagne de Reims.

DISGORGED IN

October 2021

DOSAGE

7 g/L

LAI IN CELLARS IN

2017

CELLARING

Immediately and until 2050