



*A multi-vintage with the precision of
a hand crafted watch*

THE BRUT RÉSERVE EXPRESSES the very quintessence of the Charles Heidsieck style. Easily recognizable, this wine is the result of a unique blend that can be summarized in one equation: 60/40/10.

60: the number of hand-selected crus for a blend that is precise, crisp and tailor-made. Wines produced in the harvest year, a third for each variety (Chardonnay, Pinot Noir and Pinot Meunier), are vinified cru by cru, variety by variety, in stainless steel vats.

40: a high proportion of 40% reserve wines, equally divided between Chardonnay and Pinot Noir, ensure the fine complexity and voluptuousness of the Brut Réserve.

10: the reserve wines average age, extraordinary for Champagne. Sourced from the best crus produced in the greatest years, the wines placed in reserve are kept for between 5 and 15 years in stainless steel tanks. This maturing time is essential for their refinement and for the development of their aromatic range.



CHARLES HEIDSIECK
Founder

AWARD WINNING EXCELLENCE

COMPOSITION: *60* crus

RESERVE WINES: *40%*

BLENDING:

- WINES OF THE HARVEST YEAR: *1/3* of each grape variety
- RESERVE WINES: *5-0%* Pinot Noir, *5-0%* Chardonnay
- FINAL BLEND: *40%* Chardonnay, *40%* Pinot Noir, *20%* Pinot Meunier

AGING: minimum of *6* years



CHAMPAGNE
**CHARLES
HEIDSIECK®**

Maison fondée à Reims en 1851

Brut Réserve



Complex and captivating

In Charles' image.

THREE FOUNDING CRUS, ESSENTIAL TO THE CHARLES SIGNATURE

From amongst the 60 crus selected to create this iconic wine, three form the stylistic pillars of the Brut Réserve: **Oger** (Chardonnay grand cru from the Côte des Blancs) gives it fleshy, generous notes; **Ambonnay** (Pinot Noir grand cru from the Montagne de Reims) synonymous with strength, structure and fruitiness; and finally **Verneuil** (Meunier from the Marne Valley), ensures balance and unctuous texture. **EXCEPTIONAL MATURATION.** The Cellar Master adds an essential principle to the "Charles style": the dimension of Time - his "fourth grape variety" - that is taken far beyond the 15-month norm of the region.

APPEARANCE

A shimmering golden hue.

Delicate, vivacious and long-lasting bubbles are the result of a long and slow maturing process in chalk crayères*.

AROMAS

With 40% of reserve wines, the blend offers a complex, voluptuous nose with notes of freshly baked brioche and the richness of toasted nuts and sun-drenched fruits - mango, apricot and greengage plum- along with a touch of dried fruits, pistachio and almond. The meticulous selection of crus ensures the delicious and sophisticated harmony of this champagne.

FLAVORS

The texture is reminiscent of a crisp layer of nougat on a velvety cream pastry filled with plump, red plums and ripe cherries. The reserve wines, some dating back more than 15 years, give the wine lushness. The depth of the two-thousand year old chalk cellars where the wine matures helps the cuvée develop a touch of praline along with confectionary notes and vanilla.

* Charles Heidsieck crayères (chalk cellars) are part of the historical sites of the UNESCO's world heritage list.



COMPLEX, PROFOUND AND INDULGENT, the Charles Heidsieck Brut Réserve has been given the gift of time, as one discovers upon tasting it. The House specifies on each bottle the year of cellaring and of disgorgement to advise connoisseurs on the cellar aging process. The rare, thousand year old Crayères, purchased by Charles Heidsieck in 1867, inspired the bottle's large base and narrow neck to create a new silhouette for the non-vintage wine bottles. This unique shape increases the volume of wine in contact with the lees, thereby enhancing its aromatic range and the complexity of the Brut Réserve.