

CHARLES HEIDSIECK Rose Vintage 2006



Category:	WINE
Style:	CHAMPAGNE
Variety:	VINTAGE
Region:	REIMS
Vintage:	2006
Volume:	750ml
Vineyard:	The 2006 winegrowing was optimal for harvests both in terms of quantity and quality. However the grapes proved to be much riper, with a slightly lower acidity level with an average potential alcohol content of 10.1 g/l as compared with 9.6 g/l in the preceding year. Immediately, the decision to make 2006 a Vintage release year was obvious.
Vinification:	15 crus from the Montagne de Reims and the Cte des Blancs were selected from the Champagne appellation to craft this grand vintage. These included Oger, Mesnil-sur-Oger, Cramant and Vertus for the chardonnays; and Avenay, Louvois, Tauxires, Ambonnay, and Ay for the pinot
Appearance:	A beautiful pale pink hue with amber glints reminiscent of the colour of apricots, enhanced by discreet, pearly bubbles and incomparable finesse.
Bouquet:	The pinots noirs, vinified in red (8% of the blend) give the wine a particular aroma: that which comes from a simmering pot of bubbling strawberry jam, candied fruit mingled with mild spices such as cinnamon, cardamom, honey and pink praline.
Palate:	A silky texture reminiscent of fig pie, pine nuts, and sweet pastries. Spicier notes of liquorice and cumin then come into play. The finish is warm and round, marked by notes of blackberry tea, cherries, pink peppercorns and fresh figs.
Chemical Analysis:	
Packaging:	1 x 750ml
Hancocks Product:	41518