



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

BLANC DE BLANCS

MAKING OPPOSITES COEXIST

Charles Heidsieck Blanc de Blancs is a wine with a unique texture that cannot be described in traditional oenological terms. A Champagne that elicits all the senses and particularly that of touch. Throughout this cuvée, two of the House's areas of expertise come together: the production of great wines and the art of blending a large selection of chardonnay wines from different years and terroirs.

Tasting

EYE: pale, crystalline gold with the typical glints of the Chardonnay varietal.

NOSE: the aromas of mature Chardonnay can be recognised initially: white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnut, giving way to subtle hints of tangerine and lemon.

PALATE: freshness and tautness mark this typically Charles generosity: the attack is pure and forthright, not aggressive with a surprising suavity for a Blanc de Blancs and emblematic of the maturation of wines in two thousand-year-old chalk cellars.*

Pairing inspiration

The Chardonnay from this Blanc de Blancs offers a bold attack and a balanced finish, surprising for its minerality. This salinity and elegant tautness make for a perfect pairing with seafood dishes or creamy cheeses that will contrast nicely with its vivacity.

FROM THE SEA: Carpaccio of scallops with citrus fruits, Oysters of St Vaast n°2, Arctic char with tarragon, Sashimi of sea bream with yuzu zest, Ceviche of mahi-mahi with pineapple and mango, Alaskan king crab legs with green curry mayonnaise

CHEESES: Young Pecorino, Young Ossau Iraty, Herbs cheeses

Typiquement Charles

THE SPIRIT OF CHARLES, THE CHARACTER OF A GENTLEMAN.

Gentleman and entrepreneur in the audacious 19th century, Charles Heidsieck was heir to a Champagne fortune, a rebel with an extraordinary thirst for adventure. At age 29, he founded a Champagne House in his image: authentic, distinguished and which stands out among all others. In keeping with this spirit, his grandson Charles-Marcel created a Blanc de Blancs, consolidating the style of a House that manifests itself across all varietals.

Elaboration

BLEND: 100% Chardonnay

VINIFICATION:

- cru by cru, varietal by varietal, in stainless steel vats
- 10 to 15% of wine vinified in old Burgundy oak barrels

DOSAGE: appropriate: 8 g/l

CELLARING: drink now until 2030

Distinctions

Wine Spectator

94/100



97/100



BEST RATED
BLANC DE BLANCS

*The Charles Heidsieck chalk cellars are now amongst the historical sites inscribed on the UNESCO World Heritage List

CHARLES HEIDSIECK BLANC DE BLANCS

Explosive, voluptuous energy

A VERY SELECTIVE BLEND OF 100% CHARDONNAY

- **10 crus of Chardonnay**, the most sought-after grapes in the region
- A majority of grapes from the **Côte des Blancs (Oger and Vertus account for 50%)**, complemented by crus from the **Montagne de Reims**, the **Sézannais** and the **Aube**: Villers-Marmery, Trépail, Vaudemange and Montgueux
- Juices exclusively from the **first press**

TIME, THE HOUSE EXPERTISE

- A velvety effervescence thanks to **25% of reserve wines** with an average age of **5 years**
- **Prolonged ageing** of between **3 to 4 years** in cellars, far beyond the the norms of the region

A SUAVE TAUTNESS

A cuvée that brings together two opposites: the **tautness** and the **freshness** of young Chardonnay grapes with this **silky Charles's stylee**

