



GRAPE-TO-GLASS

wines worth sharing

Charles Heidsieck Brut Réserve NV

Grape Varietals:	40% Pinot Noir, 40% Chardonnay 20% Pinot Meunier
Growing Region:	Reims - France
Chef de Cave:	Cyril Brun - *(since May 2015)

Cyril joined as 'chef de cave' in May 2015 - and has been working closely with Régis Camus, who created this cuvée and their relentless pursuit of quality. This summer I had the pleasure to catch-up with my good friends in Reims - as Cyril and I had planned to celebrate our 50th birthday together. Which had an added celebration - as the night before, he won the 'IWC 2019 Sparkling Winemaker of the Year Award' in London.

This Brut Réserve NV expresses their quintessential style. This most generous cuvée is summarised with a unique equation: 60/40/10. 60 refers to the number of crus that are tailor-made from the harvest year. A blend of Pinot Noir, Chardonnay and Pinot Meunier which are vinified individually in stainless steel vats. 40 refers to the incredibly high proportion of reserve wines. Which is equally divided between Chardonnay and Pinot Noir, to ensure complexity and indulgence of their Brut Réserve. And last but not least the 10 refers to the average age of their reserve wines, another exception in Champagne. Sourced from the best crus from the best years, the wines placed in reserve are kept in vats for between 5 and 15 years - if not more, to develop complexity.

You may have heard that this champagne is 'known by those in the know'. Produced in small volumes that has no intention of increasing. The wine is complex, engaging and indulgent. Charles Heidsieck Brut Réserve NV takes its time before it is released - plus on each bottle they share the important information on ageing with the year the wine was placed on lees for secondary fermentation in their chalk cellars as well as the year it was disgorged - which for this bottle was 6 years.

As you pour, your flute is filled with a luminous gold hue with a persistent and vivacious seam of bubbles. These engage and prepare the senses for the concentration to follow. Thanks to the reserve wines, this blend expresses a complex and voluptuous aroma of freshly baked brioche, ripe sun-drenched mango, apricots, a note of dried fruits, almond and walnuts.

The textured palate showcases layers of nougat and thin pastry, filled with grilled peaches. The ageing combined with the selection of reserve wines gives a lush generous character. And infused like that of marble - seamed waves of ginger, coriander, praline and vanilla that carry through to the lingering dry finish. *Treat yourself - this wine is definitely worth sharing.*

This Charles Heidsieck Brut Réserve NV has 12% Alc./vol. - and dosage of 10g/l. Chill gently & serve in a generous flute or aromatic wine glass at 8-10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold well for another 8-10 years.

Food Pairing Suggestions:

Perfect wine match with grilled whole fish, turkey and stuffing, roast pork with crackling, rich vegetable cuisine and an aged, creamy brie cheese - *enjoy.*

A complex NV Champagne - 'respected by those in the know'.

