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*wines worth sharing*

## Charles Heidsieck Rosé Réserve NV

<b>Grape Varietal:</b>	Blend of Pinot Noir, Pinot Meunier & Chardonnay
<b>Growing Region:</b>	Reims - France
<b>Chef de Cave:</b>	Cyril Brun

The house of Charles Heidsieck is highly respected for producing some of the most complex of Champagnes. The base wine is made from a selection of the best vineyards in the region. Charles Heidsieck benefit from the largest collection of reserve wines in Champagne.

They have exceptional relationships with experienced growers across the region and can draw on a rich palette of crus - from 60 specific sites across the region, such as Riceys, Ambonnay and Aÿ. This Rosé gets its colour and lifted personality from a small addition of still red wine before secondary fermentation. Optimal maturation and prolonged contact on lees has revealed the full complexity of this cuvée and resulting in structured elegance. This cuvée was aged for a minimum of 4 years then after disgorgement, it was rested for another 3 to 6 months before being labeled and ready for shipping.

The Rosé Réserve NV is the result of meticulous attention, resulting in a generous character and rewarding experience. They define complexity with 80% of the year's wine composed of equal components of Pinot Noir, Pinot Meunier and Chardonnay. And the 20% of reserve wine being made up of 50% Pinot Noir and 50% Chardonnay. Each are vinified cru by cru, varietal by varietal, in temperature controlled stainless steel tanks.

Precision craftsmanship was required to ensure the ideal balance of freshness and elegance with structure and complexity. Cyril carefully selects reserve wines that are younger than those of the Brut Réserve. The palate has more generosity than the colour alludes, with 5 - 6% of the wine vinified into red wine providing delicate tannins and an engaging fragrance of red fruits, a base upon which Cyril has masterfully developed a broad flavour profile, and a luscious rosé.

In the glass you will be greeted by an alluring pink colour with luminous glints throughout its core. Effortlessly carried by a steady stream of vivacious bubbles, the result of an ageing period of over 4 years. The nose along with the judicious colour is subtle, though does eloquently reveal aromas of home-made strawberry jam tarts with wild red berries, cherries, ripe blood peaches, and a subtle note of shortbread with a dusting of cinnamon.

These all join forces on the generous palate showcasing with defined precision timely flavours bursting with strawberries, raspberries, cherries, wild flowers and subtle hints of allspice and a bright seam of acidity keeping any of these vibrant characters from falling short of the bright and refreshing finish. *Treat yourself - this wine is definitely worth sharing.*

This Charles Heidsieck Rosé Reserve NV has 12% Alc./vol. and 11g/L of residual sugar. Chill gently and serve in an aromatic wine glass at 9-10°C.

### Cellaring Potential:

Drinking perfectly well on release; plus, will hold and reward for another 3-4 years.

### Food Pairing Suggestions:

Perfect wine pairing with sashimi, salmon and tuna, prawn dumplings, Thai spring-rolls, tempura vegetables - along with strawberry cheesecake - *enjoy.*

***A prestige cuvée Rosé Champagne with structured elegance.***

