



# GRAPE-TO-GLASS

wines worth sharing

## Charles Heidsieck Brut Vintage 2005

<b>Grape Varietals:</b>	60% Pinot Noir & 40% Chardonnay
<b>Growing Region:</b>	Reims - France
<b>Chef de Cave*:</b>	Cyril Brun - <i>*(joined on the 25th May 2015)</i>



Charles Heidsieck is one of the most admired and respected Champagne houses due to the unrivalled quality of their wines. I had the pleasure to share this wine in July 2015 with Cyril Brun - who had just joined the house on the 25<sup>th</sup> May of the same year. You can do the math's; Cyril was not actually involved with producing this 2005 vintage Champagne - (being crafted by Régis Camus) - and even though I wrote a review back in 2015 - I recently revisited this vintage - and found that there was still stock available in several markets - *so here we are.*

The cuvees and vintage selections from Charles Heidsieck are some of the most awarded wines in the world. The intricacies and complexity of their champagnes have been perfected over the years by one of the most celebrated winemaking teams in Champagne. The team have admirably developed upon the legacy and respected history since its foundation in 1851.

This wine was disgorged in the summer of 2014 - after 8 years maturing in their stunning Gallo-Roman cellars below the city of Reims. Crafted from an exceptional 2005 vintage - which has produced a rich and generous Champagne. The wine is sourced from 11 villages, including Oger, Avize, Cramant and Vertus for the Chardonnay and Mailly and Ambonnay for the Pinot Noir, which makes up 60% of the blend. This 2005 vintage showcases the classic hallmarks of Charles Heidsieck - great depth, balance and richness.

In your glass you will be greeted by a deep golden colour with a generous fine effervescence. This 2005 vintage has an engaging aroma of stone fruits, hazelnuts and Asian spices. The grapes chosen for this wine go through a meticulous selection process resulting in a wine with a complex personality. On the palate you have an incredible intensity and generosity - all of the wines defined characters engage your senses in equality concentration. The palate has a firm solid structure, with an unctuous nature and vivid flavours of dried apricots, stone-fruits, mille-feuille, roasted nuts and infused spices. The wine has a full and rich texture and harmonious acidity, resulting in a rewarding long finish.

*Treat yourself - this wine is definitely worth sharing.*

This Charles Heidsieck Brut Vintage 2005 has 12% Alc./Vol. - with a dosage of 10.8g/L. Chill gently and serve in a generous tulip glass at 9°-11°C.

### **Cellaring Potential:**

Drinking perfectly well this season; plus it will hold well for another 5-6 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with seasoned shellfish, crayfish, lobster, grilled whole fish, fried chicken, roast turkey, baked artichoke pasta and with aged, parmesan cheese - *enjoy.*

***A wine of defined character, from an exceptional vintage.***

