



# GRAPE-TO-GLASS

wines worth sharing

## Charles Heidsieck 'Blanc des Millénaires' 1995

<b>Grape Varietal:</b>	100% Chardonnay
<b>Growing Region:</b>	Reims - France
<b>Chef de Cave*:</b>	Daniel Thibault - <i>*(passed away in 2002)</i>
<b>Chef de Cave:</b>	Régis Camus - <i>*(joined in 1994)</i>



Described by those in the know: as a masterpiece from the Côte des Blancs in an exceptional vintage. I have had the pleasure on more than one occasion to visit the house of Charles Heidsieck - plus visit the 2000 year old Gallo-Roman chalk cellars from which this wine is named. Though Régis is now the Chef de Cave - during the making of this 1995 'Blanc des Millénaires' Régis actually worked alongside the legendary Daniel Thibault.

As Régis joined Piper Heidsieck and Charles Heidsieck in 1994. The two formed a remarkable partnership, so it can be said that Régis has in fact played his part in this stunning wine.

The 1995 'Blanc des Millénaires' is beautifully focused, ample and distinctive, this wine displays all the noble characteristics of a mature Chardonnay - with its incredible potential for ageing - and in the true tradition of the 'Blanc des Millénaires'. The Charles Heidsieck 'Blanc des Millénaires' Brut Vintage 1995 is a Blanc de Blancs - made solely from Chardonnay, produced in very small quantities and only in exceptional years. This complex wine was aged in contact with its own lees for a minimum of 10 years. An exceptional Champagne of superior quality - both subtle and intense.

As you pour into a generously shaped flute - you will have a magnificent, luminous golden glow. On the nose a rich bouquet of dried and candied summer fruits along with hazelnuts, almonds and rich notes of honeycomb and nougat.

This wine is crafted for a selection of 4 Grand Crus from the Côte des Blancs and 1 Premier Cru offers a unique nobility, elegance and generosity. The palate is voluptuous, velvety and yet delicate texture so characteristic of the Blanc des Millénaires. Soft and sensual, the wine reveals its generosity, layered with notes of mild caramel and a subtle hint of almond butter, complemented by delicate notes of vanilla and cedar wood. These flavours hypnotise the palate for an eternity, much like the feeling one has when standing in the 2000-year old chalk cellars. *Treat yourself - this wine is definitely worth sharing.*

This 1995 Charles Heidsieck 'Blanc des Millénaires' has 12% Alc./vol. and 10 g/L of residual sugar. Chill gently and serve in a generous flute or aromatic wine glass at 9°-11°C.

### Cellaring Potential:

Drinking perfectly well new; and will hold for another few years.

### Food Pairing Suggestions:

Perfect wine pairing with oysters, crayfish, lobster, stuffed crab, Asian cuisine, Bresse chicken, turkey, even roast pork with apple sauce - *enjoy.*

***24 years' worth of complexity and yet so fresh & hypnotic.***

