

Charles Heidsieck Brut Millésimé 2012

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



Charles Heidsieck is one of the most admired and respected Champagne houses due to the unrivalled quality of their wines. I first had the pleasure to spend some time with Cyril Brun in July 2015 - who had just joined the house on the 25th May of the same year. Cyril was not involved with blending this 2012 vintage - (being crafted by Régis Camus) - but Cyril was involved during the final stages of disgorgement *(which happened in batches), the adding of the dosage and deciding when to release.

The cuvées 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 the most celebrated winemaking artisans. The current team have admirably developed upon the legacy and respected history since its foundation in 1851.

This wine was first disgorged in April of 2019 - after 6 years maturing on lees in their stunning Gallo-Roman cellars below the city of Reims. The wine is sourced from 100% Grand & Premier Cru vineyards in; Aÿ, Oger, Vertus, Chouilly, Ludes and Cuis for the Chardonnay - with Ambonnay, Tauxieres and Avenay for the Pinot Noir. The meticulous grape selection process has resulted in a wine with a complex personality. This 2012 vintage has the hallmark signature of Charles Heidsieck - incredible depth, concentration and harmony.

In your glass you will be greeted by a luminous golden colour with a fine effervescence. This 2012 vintage has a hypnotic aroma of tropical fruits, chestnuts and subtle Asian spices. On the palate an incredible intensity and generosity, the defined characters fully engage your senses in equality concentration. The wine currently has a taut structure, though it does reveal its nature of dynamic flavours of peach, apricots, mille-feuille, almonds and a deft touch of spice. The wine has an engaging opulent texture and harmonious fruit acidity, resulting in a gracious finish. *Treat yourself - this wine is worth sharing.*

This Charles Heidsieck Brut Millésimé 2012 has 12% Alc./Vol. - with a dosage of 8g/L. Chill gently and serve in a generously shaped tulip glass at 9°- 11°C.

Cellaring Potential:

Drinking perfectly well this coming season; plus it will hold well for another 6 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with seasoned crayfish, lobster, bbq'd or grilled whole fish, fried chicken, roast turkey, pork w/ crackling, baked artichoke pasta and with an aged, truffle brie - *enjoy.*

A defined champagne poised between elegance and a rich complexity.

