



CHARLES HEIDSIECK



CHAMPAGNE  
**CHARLES  
HEIDSIECK**

ROSÉ RÉSERVE  
*Maison fondée à Reims en 1851*

## *Rosé Réserve*

Refined and precise. “Beautiful expression”, as Charles would say.

### **ICONIC CRUS.**

A surprising combination of precision and indulgence, the Rosé Réserve takes its inspiration from the Brut Réserve blend, to which have been added 5 to 6% of red Champagne wines from Les Riceys, the crown jewel of the côte des Bars, a terroir selected for the great delicacy of its Pinots Noirs.

### *Tasting*

**TO THE EYE:** a sophisticated powdery pink robe with luminous glints of wild rose. Delicate, vivacious bubbles are the result of extensive ageing.

**ON THE NOSE:** a base of 20 % of reserve wines, white and red, give this rosé blend a subtle, yet complex nose. The initial fragrances recall home-made strawberry jam fresh from the stove, mixed with the fruitiness of vineyard peach, followed by luscious warm notes of gingerbread laced with a touch of cinnamon.

**ON THE PALATE:** the pronounced powerful mouthfeel offers a burst of strawberry, raspberry and blackberry nestled in velvety whipped cream.

### *Production*

#### **BLEND:**

80% of wines of the year: 1/3 of Pinot Noir, 1/3 of Meunier and 1/3 of Chardonnay

20% of reserve wines: 50% Pinot Noir - 50% Chardonnay with an average age of 5 years

Addition of 5 to 6% of red wines to the founding blend

**COMPOSITION:** 50 crus

**AGEING:** over 3 years in chalk cellars

**DOSAGE:** 11g/l

**TO BE ENJOYED:** within 7 years

### *Typiquement Charles*

**THE GRAPE SELECTION OF THIS GREAT ROSÉ BLEND** reflects the diversity and richness of the Champagne region. As did Charles-Camille Heidsieck in his time, the House strives first and foremost to highlight the typicality of each cru, its potential for expression and the palette of its nuances year after year. This variety offers a blend of great subtlety: certain crus will provide fruity notes, others an impression of strength, others still a great refinement.

#### **A FLAWLESSLY PRECISE ROSÉ WINE.**

The result of meticulous attention, the Rosé Réserve stands out for its unconventional character.

**COMPLEXITY:** to ensure an ideal balance of freshness and elegance on the one hand and structure and complexity on the other, the Cellar Master bides by a House principle, intentionally selecting reserve wines that are younger than those of the Brut Réserve, aged 5 years on average.

**PRECISION:** each of the wines are vinified cru by cru, varietal by varietal, in stainless steel vats.

**GENEROSITY:** 5 to 6% of wines vinified in red provide tannins and aromas of red fruits, a base upon which the Cellar Master will subtly develop a full-bodied, voluptuous rosé.

**DEPTH:** ageing for more than 3 years in the rare, age-old chalk cellars purchased by Charles Heidsieck starting in 1867. These cellars, one of the sites in the listing of Champagne on the UNESCO World Heritage List, served as inspiration for the shape of the bottle.