



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Generous yet Delicate

----- Powerful refinement -----



APPEARANCE

A beautiful **pale pink hue** with amber glints reminiscent of the colour of apricots, enhanced by discrete, **pearly bubbles** and incomparable **finesse**.

AROMAS

Intensely perfumed, the complex nose immediately announces a **powerful, structured**, great rosé wine.

The Pinots Noirs, vinified in red (8% of the blend) gives the wine a particular aroma: that which comes from a simmering pot of bubbling strawberry jam, candied fruit mingled with mild spices such as cinnamon, cardamom, honey and pink praline.

FLAVOURS

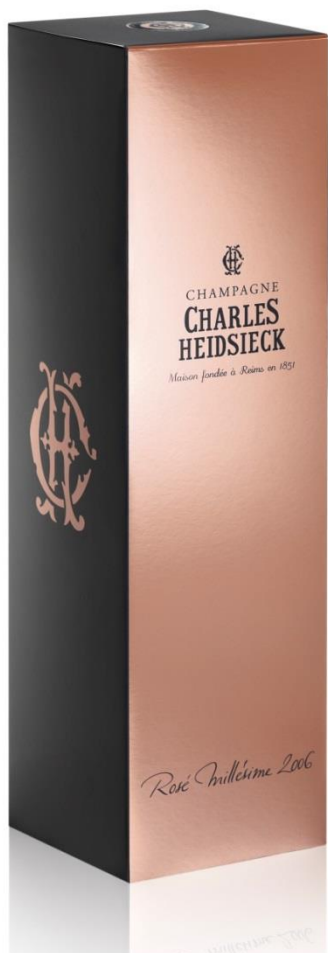
A true journey through flavour, the palate revels in the **creamy** sensation of juicy plums.

This wine is characterised by a **silky texture** reminiscent of fig pie, pine nuts, and sweet pastries. Spicier notes of liquorice and cumin then come into play.

The finish is **warm** and **round**, marked by notes of blackberry tea, cherries, pink peppercorns and fresh figs.



*First tasting impression by Thierry Roset,
Chef de Caves for Charles Heidsieck*



----- *CELLAR MASTER'S NOTEBOOK* -----

« First impressions are of fresh and rich aromas with magnificent expressivity. The Charles Heidsieck Vintage Rosé 2006 offers a perfect balance of freshness, plentitude and length, qualities that will complement the wine's excellent capacity to age. 15 crus from the Montagne de Reims and the Côte des Blancs were selected from the Champagne appellation to craft this vintage cuvée. These included Oger, Mesnil-sur-Oger, Cramant and Vertus for the Chardonnays; and Avenay, Louvois, Tauxières, Ambonnay, and Aÿ for the Pinot Noirs.

----- *2006 IN CHAMPAGNE* -----

An abundant harvest, despite contrasting climatic conditions.

The 2006 winegrowing year was similar to that of 2005 with optimal harvests both in terms of quantity and quality. However the grapes proved to be much riper, with a slightly lower acidity level, than in 2005 with an average potential alcohol content of 10.1 g/l as compared with 9.6 g/l in the preceding year. The Chardonnays appeared relatively closed at first but quickly opened up to release rich complex aromas. The Pinots Noirs were remarkable for their richness and quickly released notes of red fruits. The Meuniers combined finesse with suppleness.

Together they promise to give well balanced, vinous and full-bodied wines, undoubtedly incorporating the aspects of quality necessary for making a remarkable vintage cuvée.

----- *TYPIQUEMENT CHARLES SECRETS* -----

Exceptionally and for only the second time in the history of Charles Heidsieck, the Chef de Caves has decided to disgorge the Vintage Rosé 2006 before the next scheduled vintage rosé: a 2005.

An oenological decision explained by the magnificent potential, already achieved by the 2006. Before revealing its full expression, this superb rosé underwent long ageing on lees for almost 10 years in the dark calm and constant temperature (10°C) of the House's two-thousand year old chalk cellars. It was then left to rest for 9 months after disgorging to refine its depth and ensure perfect uniformity. A call for patience and serenity: the 2005 could wait a little longer...