



CHAMPAGNE  
**CHARLES  
HEIDSIECK**

Maison fondée à Reims en 1851

## A rosé with the structure of a prestige *cuvée*



To the eye

A *sophisticated powdery pink* robe with luminous glints of wild rose. ***Delicate, vivacious bubbles*** are the result of an ageing period of over 36 months.

To the nose

A base of 20% of reserve wines, white and red, give this rosé blend a subtle, yet ***complex*** nose.

The initial fragrances from the 5-6% of elegant red wines are redolent of home-made strawberry jam mixed with the fruitiness of blood peach.

A ***meticulous selection*** of crus gives the Charles Heidsieck Rosé Réserve the ***rich*** warm notes of gingerbread and cinnamon.

On the palate

The deep ***powerful*** mouthfeel – the result of ageing in thousand-year old cellars – offers a burst of strawberry, raspberry and blackberry nestled in ***velvety*** whipped cream.

## Tasting notes and awards



Decanter World Wine Awards 2012  
***NV Rosé Champagne Trophy***



Decanter World Wine Awards 2011  
***Gold Medal***



Decanter World Wine Awards 2010  
***Silver Medal***

Fine Magazine - 100 Best Champagnes for 2012  
***N°1 Non-Vintage Rosé Champagne 91/100***

Presenting a *deep golden robe*, the champagne offers subtle, fine length, a *sophisticated* bouquet of candied fruit and dried flowers with great persistence.

***Bettane & Desseauve 2011 - 17/20***

*Salmon-pink* to light copper colour.

Focused, open nose mingling jammy red fruits with a subtle touch of citrus fruits. Full, fairly *powerful* and *well-structured* palate displaying a measure of firmness. A rosé that needs food for full enjoyment and would pair with, say, duck breast.

***Gilbert & Gaillard - Wine Guide 2013***

