



2006 in Champagne

AN ABUNDANT HARVEST, DESPITE CONTRASTING CLIMATIC CONDITIONS

In 2006, the winter was cold with a heavy snowfall. After a spring punctuated by several violent thunderstorms in May, summer began with scorching heat. Although July achieved record temperatures for the month, it gave way to a very rainy, cold August. This fluctuation of hot and cool periods, with a return to dry and sunny weather in September, was particularly beneficial for the maturation of the grapes and successful harvesting.

THE HARVEST FOR CHARLES HEIDSIECK

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. Immediately, the decision to make 2006 a Vintage release year was obvious.

The Chardonnays appeared relatively closed but quickly opened up to release rich complex aromas. The Pinots Noirs were remarkable for their richness and quickly revealed 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.

CHARLES HEIDSIECK
Founder



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

Rosé Milleésime 2006

AWARD WINNING EXCELLENCE

COMPOSITION: 15^e crus

BLENDING: 63% Pinot Noir, 37% Chardonnay, addition of 5% red wines

AGING: more than 7 years on lees

LAI IN CHALK: Monday, July 30, 2007

DISGORGEMENT (LOT 1): Tuesday, October 28, 2014



Generous get delicate

Powerful refinement.

CELLAR MASTER'S NOTEBOOK

First impressions are of fresh and rich aromas with magnificent expressivity. This cuvée offers a perfect balance of freshness, abundance 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 grand vintage. These included **Oger, Mesnil-sur-Oger, Cramant and Vertus** for the Chardonnays; and **Avenay, Louvois, Tauxières, Ambonnay, and Ay** for the Pinot Noirs. Red wines from **Bouzy, Ambonnay, Verzenay, Hautvillers** and **Les Riceys** completed the blend.

Thierry Roset, September 2014

APPEARANCE

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

AROMAS

Intensely perfumed, the complex nose immediately announces a powerful, structured, great rosé wine. The Pinots Noirs, vinified as still red (8% of the blend) give 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.

FLAVORS

A true journey through flavor, the palate revels in the creamy sensation of juicy plums. This wine is characterized by a silky texture reminiscent of fig pie, pine nuts, and sweet pastries. Spicier notes of liquorish and cumin then come into play. The finish is warm and round, marked by notes of blackberry tea, cherries, pink peppercorns and fresh figs.



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 aging on lees for more than 7 years in the dark calm and constant temperature (50°F) of the House's 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...