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## Charles Heidsieck Rosé Vintage 2006

**Grape Varietal:** 63% Pinot Noir's & 37% Chardonnay  
**Growing Region:** Reims, France  
**Chef de Cave:** Cyril Brun

In 2006, the weather and growing conditions across France and in Champagne were challenging to say the least. But it is these testing times and extremes that gives the chef-de-cave Régis Camus the opportunity, when the vines respond as they did in 2006, to craft something special.

As I have heard from Régis on several occasions and again during this tasting with Cyril - "Discovering it is not simple...the wine shows itself to those who understand it". So, let me try and explain so you can also discover and enjoy.

For only the second time in the history of the Charles Heidsieck, the chef-de-cave decided to disgorge the 2006 Vintage Rosé before the next vintage rosé planned, which was the 2005. A decision justified by the consummate style of the 2006.

The 2005 Vintage Rosé remains in their cellars, as it is agreed by all at the house that the 2005 is very good - as it would not have been laid down, but it is still closed and needs more time before it reaches the balance, and richness of character, the signature of Charles Heidsieck.

The first Vintage Rosé since 1999 - the fruit for this 2006 Vintage Rosé was carefully selected from 15 of the 320 crus across Champagne - they include: Oger, Mesnil-sur-Oger, Cramant, Vertus for the Chardonnay; Avenay, Louvois, Tauxières Ambonnay, and Aÿ for the Pinot Noir. The aromatic harmony of the red wines from Bouzy, Ambonnay, Verzenay, Hautvillers and Les Riceys complete this vintage rosé blend.

This 2006 Vintage Rosé was disgorged just before Christmas in 2014. As you pour, and the bubbles gracefully disperse a beautiful pale pink glow will fill your glass with amber glints enhanced by a fine perlage and incomparable finesse.

This vintage rosé Champagne is invitingly perfumed, the confident aroma immediately announces a powerful, well-structured wine. The Pinots Noir components which were vinified into the still red wine, makes up 8% of the final blend, give the wine a vibrant note on homemade strawberry jam, candied fruits mingled with mild spices of cinnamon, cardamom and honey-nut praline.

On your palate a true journey reveals an engaging sensation of juicy red fruits. This rosé is characterised by a silky texture reminiscent of red fruit creamy pastries. Then those spice notes perfectly entwined come into play. The finish is generous and round, marked by notes of blackberry tea, red cherries, dried cranberries and a hint of fresh figs. The lengthy finish underlines the great complexity, purity and finesse of this 2006 Vintage Rosé. *Treat yourself - this wine is worth sharing.*

This Charles Heidsieck Rosé Vintage 2006 has 12% Alc./vol. Chill gently and serve in a generously shaped flute or aromatic wine glass at 8-10°C.

### Cellaring Potential:

Drinking perfectly this season; and will age, hold well for another 6-8 years.

### Food Pairing Suggestions:

Perfect wine pairing with crayfish or lobster, sushi & sashimi, salmon, seared tuna, seafood paella, slow roasted red-pepper dishes, and red fruit dessert pastries - *enjoy.*

***A Vintage Rosé with perfect balance, freshness and rich depth of character.***

