

kaaren-palmer-champagne.com CHARLES HEIDSIECK TASTING SHEET

February 23rd 2020

Theme 1 – Different base years, same disgorgement year MLF, Dosage c11.g/L

Within your summary, comment on the influence of the reserve wines and the success (or otherwise) of the maintenance of the House style.

Is the goal of combined freshness and opulence achieved in each case?

Scores out of 20?

Champagne 1 Charles Heidsieck NV2014 base, disgorged 2018. Blend of 33/33/33

A respectable chardonnay year with good Pinot Noir from the Montagne de Reims – very mixed for other grapes. Vignerons who paid close attention (bio, organic) reportedly did best.

Appearance:

Nose:

Palate:

Summary:

Champagne 2 Charles Heidsieck NV 2012 base, disgorged 2018. Blend of 40/40/20

An excellent August saved an otherwise difficult year, making it excellent although low yielding, characterised by high alcohol, good concentration of flavour, and sufficient acidity.

Appearance:

Nose:

Palate:

Summary:

Champagne 3 Charles Heidsieck NV 2010 base, disgorged 2018. Blend of 33/33/33

Medium acidity, plenty of rot. Good grapes, however, from the Côte des Bar.

Appearance:

Nose:

Palate:

Summary

Theme 2 – Same base year, different disgorgement years

Within your summary, comment on the extent of difference between the 2 champagnes based on time aged on cork. Are there other differences?

Scores out of 20.

2008 a great and classic year yielding perfect ripeness, good acidity, excellent body. A blend of one-third of each grape variety. MLF.

Champagne 4 Charles Heidsieck NV 2008 base, disgorged 2017

Appearance:

Nose:

Palate:

Summary:

Champagne 5 Charles Heidsieck NV 2008 base, disgorged 2016

Appearance:

Nose:

Palate:

Summary:

Discussion: Across brackets 1 and 2, has the House managed to disguise the weaker years with their reserve wines? Is the richness age-related or vintage-related?

Theme 3 Prestige Cuvées

100% Chardonnay

Within your summary, comment on House style, and how well the description of the year correlates with the contents of the bottle.

Describe how you think these wines will age in the future. Note your preference from this bracket, and why. Scores out of 20.

Champagne 6 2004 Charles Heidsieck Blanc de Millénaires

A generous harvest of very good blancs de blancs, although all vines produced good numbers of quality grapes.

This wine was made by Régis Camus, who has been lauded as sparkling winemaker of the year eight (!) times since then. Dosage 9g/L. MLF.

Appearance:

Nose:

Palate:

Summary:

Champagne 7 1995 Charles Heidsieck Blanc de Millénaires

Concentrated, round, balanced fruit from this harvest – a classic vintage. Blended by Daniel Thibault, utilising 20% from each of the villages of Oger, Le Mesnil, Avize, Cramant, Vertus. Dosage 10g/L. MLF.

Appearance:

Nose:

Palate:

Summary: