

VINO FINO

Explore a World of Wine

CHARLES HEIDSIECK CHAMPAGNE BRUT RÉSERVE NV



Original price was: \$155.00. ~~\$135.00~~ Current price is: \$135.00.

Trophy for Champion Champagne & Methode Traditionelle - NZIWS 2023 + Number 1 Cuisine Champagne 2023



Product Code:	8155	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Champagne	Grape:	33% Chardonnay, 33% Pinot Noir, 33% Pinot Meunier



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Trophy for Champion NV Champagne - International Wine Challenge 2023

Trophy for Champion Champagne & Methode Traditionelle - New Zealand International Wine Show 2023

Gold Medal - International Wine Challenge 2023

Gold Medal - New Zealand International Wine Show 2022, 2023 & 2024

5 Stars & Number 1 Cuisine Champagne Tasting, November 2023 (NV)

"Most of us have heard the term 'Champagne Charlie', a good time guy – or gal – who enjoys fun and the finer things in life and isn't worried about the cost. It might surprise you to know that Champagne Charlie was once a real person. Charles-Camille Heidsieck, who despite being born into an established and respected Champagne dynasty, decided to forge his own

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way. He founded Champagne Charles Heidsieck in 1851 when he was 29 years old.

Heidsieck was revered for his audacity and sense of adventure, but also his entrepreneurial spirit and he is credited with introducing Champagne to America. He visited the US in 1852 and immediately saw the potential in this burgeoning market. His instinct was right and it didn't take long for Champagne to take off and reward the brand with record sales. When Heidsieck returned five years later to check on his affairs he did so as a celebrity, with mass newspaper coverage and Champagne-fuelled celebrations held in his honour. It was here that the personality of Champagne Charlie was solidified in infamy.

I think we all know a Champagne Charlie and they're an easy type of person to love. The same can definitely be said of this spectacular Champagne. Medium in the glass, it has a lovely aromatic nose of baked bread crust with grilled lime. The palate, like the nose, is complex and weighty, rich and full with a creamy mousse, nutty characters and a mouthwatering minerality. This is a powerful Champagne with fantastic length that is very easy to love indeed. "

95/100 Judges Comments, IWC 2023 (NV)

"Nuanced, hedgerow fruit, with a slightly savoury complexity. Delightfully fruity palate with firm but perfectly balanced backbone and a smooth finish."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch