



CHAMPAGNE  
*Charles Heston*

**COLLECTION  
MILLESIME 2014**

***Richness & Complexity***

Collection Millésime is a blend of 60% Chardonnay, 20% Pinot Noir and 20% Pinot Meunier.

**WINEMAKING**

Hand-harvested From 2014 selected plots

Alcoholic fermentation in temperature-controlled stainless steel tanks and selected oak barrels from the Pouillon forest

Malolactic fermentation

Ni collage, ni filtration

Dosage 3.5 g/l

Aging: 10 years on laths in our cellars

**TASTING NOTES**

Right from the beginning, this vintage seduces us with its golden yellow hue and golden highlights. The dynamic and extremely bubbly effervescence promises us lightness. A harmonious, rich and subtle smell, with wood hints combined with ripe yellow fruits and spices. This rich and powerful wine is harmonious on the palate, underlining a graceful evolution with aromas of dried fruit and toasted brioche. Its intense generosity reveals a honeyed sensation before a generous and lingering finish.

« WITH RICH AND COMPLEX AROMAS, VINTAGE 2014  
PAYS TRIBUTE TO CHAMPAGNE'S EXCEPTIONAL YEARS. »



Enjoy with a Mediterranean meal such as poultry empanadas with ricotta and tarragon, or traditional cuisine such as duck breast with honey, roasted quail stuffed with foie gras, sweetbreads.



**CAVEAU DE VENTE - BAR À CHAMPAGNE**

20 Route de Thil - 51220 VILLERS-FRANQUEUX - Tél. 03 26 03 08 78 - [www.champagne-charlesheston.com](http://www.champagne-charlesheston.com)