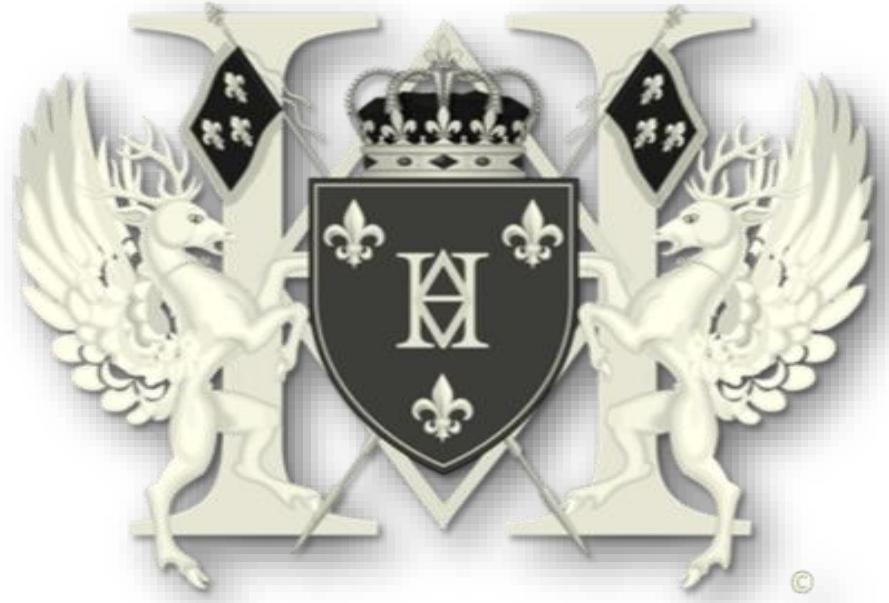


THE LIST OF  
*Champagnes*  
*Prince Henri d'Orléans*  
*Altesse Royale*

CHAMPAGNE  
FOR GOURMETS

*Héritage*



*Prince Henri d'Orléans,  
Altesse Royale*



## Champagne Heritage - Prince Henri d'Orléans Altesse Royale



Welcome to the world of Our Champagne *Prince Henri d'Orléans, Altesse Royale* Heir of the Kings of France.

Our univers comes out from the rich legacy of the past embodied by the lineage of the kings of France, and it was placed under the Head of the Royal House of France's watchful eye Prince Henri of Orléans's.

Descending directly from the Kings of Saint Louis, Henri IV and Louis XIII, the Maison d'Orléans was the dynastic heiress of the forty kings who made France. It perpetuates the conception of a "French art of living" blending authenticity and modernity, which rests on a vision apart from hedonistic pleasure, authentic and timeless.

Our brand goes hand in hand with Excellence and comes along with a name, a family, a history, a heritage...



## *Champagne Heritage - Prince Henri d'Orléans Altesse Royale*

A « French Art of Living » that couples Authenticity and Modernity within some genuine and timeless hedonistic pleasure. A touch of Epicurism, a perfect blend of History and Beauty that insiders and lovers of exceptional products would appreciate...

Dare to discover fine products of rare quality, fondly prepared by lovers of Excellence and designed to make your senses travel through a world of elegance and delicacies.

A supplement of soul is breathed into our creations, the better to introduce you to our world of pleasures and surprising sweetesses dedicated to a circle of insiders who cherish their common quest for excellence, and share the same values.





CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*

**The spirit of Our Champagne is bounded to the long-standing tradition embodied by the Royal House of France.**

#### **THE ROYAL HOUSE OF FRANCE AND WINES....A LONG-STANDING TRADITION**

Since the eleventh century in France, wines were to be found on the tables of the kings. They were whether from Burgundy or from Loire (where are located the castles of Blois, Chambord, Ambroise and Azay-le-Rideau that used to host the royal family). Some wines from the country of the Rhône and that of Navarre were not left aside. The splendour of the Court life and the refinement of culinary arts impacted on wines from Orléans, Touraine and Anjou.

In the 17th century, by the advent of Louis 14th, champagne got nicknamed « *le vin des sacres* » (« the wine of coronation of the Kings »). From this time on, it was never absent from the table of the Court.

#### **THE SPREAD OF CHAMPAGNE ALL OVER EUROPE THANKS TO A ROYAL DECREE...**

The Champagne wines trade increased and spread thanks to a royal decree enacted on May 25th 1728.

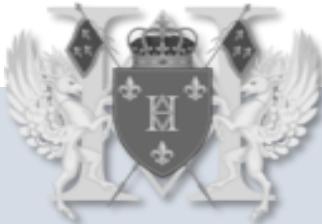
According to this decree, Louis 15th authorized the shipping of sparkling wines into baskets of 50 to 100 pieces... Some kind of revolution !

As a matter of fact, formerly bottles were intended for local consumption, for they were too fragile to travel.

Both recent improvements in glassware (that improved the resistance of bottles) and the 1728 royal decree paved the way to a wide spread of wines over the borders of Champagne.

The nice time of the champagne was born!





## *Champagne Heritage - Prince Henri d'Orléans Altasse Royale*

The search for excellence leads our teams to demanding choices:

- **The choice of the best vintages** through a rigorous selection of grapes for the elaboration of our cuvées,
- **The exclusive use of the purest juices** during pressing, with only the cuvée of the first press, offering freshness and finesse to our wines,
- **The importance of the quality of the reserve wines** used in our blends in order to preserve the DNA of our wines from year to year,
- **The time that we give to the aging of our wines on slats** to allow them to express all the character that we can expect from a great Champagne. Our vintages wait in the dark, from vibrations, from temperature variations for at least 2 to 3 years and up to 17 years for great vintages.
- **The balanced dosage** which allows our Champagnes to express all their natural quality and thus meet the expectations of estheticians who love Champagnes,
- **The selection of our partners** for the development, packaging, storage and transport of our bottles in order to preserve all their quality.





## Champagne Heritage - Prince Henri d'Orléans Altasse Royale

### Night Edition

(black mast sleeve  
+ metal label)



Brut

Rosé

Blanc de  
Blancs

Millésime

**Two editions  
for a pleasure  
varied senses!**



Cuvée Heritage Privilege  
(paper label reacting to UV light from clubs)  
with 4 qualities: Brut, Blanc de Blancs, Rosé, Millesime,  
in bottles of 75ml, 1,5l and on order: half-bottles, jéroboam, ...





CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*



Night Edition

Privilege Edition

CUVÉE HERITAGE  
BRUT

TASTING

LIGHT YELLOW GOLD ROBE WITH BEAUTIFUL SPARKLING AND FINE BUBBLES.  
NOSE EXPRESSIVE FRUITY PEAR AND GRAPEFRUIT, ENHANCED WITH NOTES OF BRIOCHE.  
BALANCED PALATE, LIVELY AND FRESH, ON GREENGAGE AROMAS, PEAR AND CITRUS. SPICY FINISH AND GOOD LENGTH.

TERROIR

MARNE VALLEY VINEYARD  
SANDY CLAY SOIL

CARACTERISTICS

ALCOHOL CONTENT: 12

VOLUME: 750 ML

TOTAL ACIDITY: 7.10 G / L

DOSAGE: 9 G / L

ASSEMBLY: CHAMPAGNE BRUT (BSA)

25% CHARDONNAY - 15% PINOT BLACK - 60% PINOT MEUNIER

WINEMAKING

GRAPES PRESSING: JUICE FROM THE CUVEE HEART.

FERMENTATION IN STAINLESS STEEL TANKS.

MALOLACTIC FERMENTATION.

COLD PASSING.

AGING ON LEES: 2 - 3 YEARS



CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*



Night Edition

Privilege Edition

CUVÉE HERITAGE  
ROSE

TASTING

PINK RASPBERRY ROBE WITH SALMON REFLECTIONS AND A FINE BUBBLE.  
FRESH AND DELICATE NOSE WITH CITRUS, RASPBERRY AND FLOWER AROMAS.  
INTENSE FRUITY REVEALING THE AROMAS OF RED CURRANT AND STRAWBERRY.  
FINE AND FRESH, WITH NOTES OF GRAPEFRUIT, CHERRY AND STRAWBERRY.  
FRESH AND ELEGANT FINISH, OF GREAT LENGTH.

TERROIR  
MARNE VALLEY VINEYARD  
SANDY CLAY SOIL

CARACTERISTICS

ALCOHOL CONTENT: 12

VOLUME: 750 ML

TOTAL ACIDITY: 10 G / L

ASSEMBLY:

25% CHARDONNAY - 35% PINOT BLACK - 40% PINOT MEUNIER

WINEMAKING

GRAPES PRESSING: JUICE FROM THE CUVEE HEART.

FERMENTATION IN STAINLESS STEEL TANKS.

MALOLACTIC FERMENTATION.

COLD PASSING.

AGING ON LEES: 3 YEARS



CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*



Night Edition

Privilege Edition

CUVÉE HERITAGE  
BLANC DE BLANCS

TASTING

LIGHT GOLDEN COLOR ROBE WITH FINE AND ABUNDANT BUBBLE. VERY EXPRESSIVE NOSE REMINISCENT OF CANDIED PEACH, CITRUS ZEST OR ELSE ALMOND AND TOASTED BRIOCHE.

A BEAUTIFUL FRESHNESS DEVELOPS AT AGITATION. MOUTH WITH FRESH AND SOFT ATTACK. ROUNDNESS SENSATION ACCENTUATED BY PLEASANT BUTTERY NOTES.

TERROIR

MARNE VALLEY VINEYARD  
SANDY CLAY SOIL

CARACTERISTICS

ALCOHOL CONTENT: 12

VOLUME: 750 ML

TOTAL ACIDITY: 10 G / L

ASSEMBLY: CUVEE HEART  
100% CHARDONNAY

WINEMAKING

GRAPES PRESSING: JUICE FROM THE CUVEE HEART.

FERMENTATION IN STAINLESS STEEL TANKS.

MALOLACTIC FERMENTATION.

COLD PASSING.

AGING ON LEES: 3 YEARS.



CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*



Night Edition

Privilege Edition

CUVÉE HERITAGE  
MILLÉSIME 2006

TASTING

BRILLIANT COLOR WITH BEAUTIFUL GOLDEN HUES, WHOSE THE BEAUTIFUL EFFERVESCENCE FEEDS A CREAMY CORD.

INTENSE NOSE AND VERY FRESH ON DELICATELY MINTY NOTES OF GRAPEFRUIT AND PINEAPPLE. EVOLUTION OF THE PASTRY WITH BUTTER, CANDIED LEMON AND FRUIT PULP. INTENSE AND FRUITY MOUTH, PROVIDING A NICE BALANCE BETWEEN FRESHNESS AND FINESSE. FINAL GOOD LENGTH.

TERROIR

MARNE VALLEY VINEYARD  
SANDY CLAY SOIL

CARACTERISTICS

ALCOHOL CONTENT: 12

VOLUME: 750 ML

TOTAL ACIDITY: 10 G / L

VINTAGE: 2006

BLEND: 100% VINTAGE CUVEE HEART  
50% CHARDONNAY - 40% PINOT BLACK - 10% PINOT MEUNIER

WINEMAKING

GRAPES PRESSING: JUICE FROM THE CUVEE HEART.  
FERMENTATION IN STAINLESS STEEL TANKS.  
MALOLACTIC FERMENTATION.  
COLD PASSING.

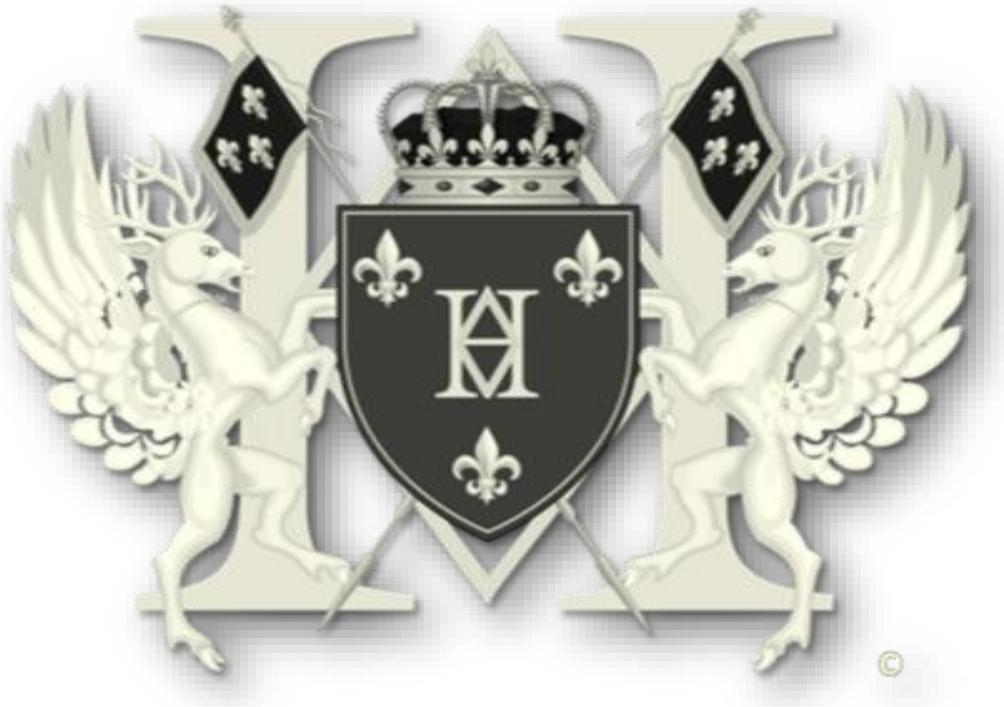


CUVÉE

HERITAGE

*Champagne Heritage - Prince Henri d'Orléans Altesse Royale*





*Champagnes*  
*Prince Henri d'Orléans*  
*Altesse Royale*

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FRANCE

[WWW.CHAMPAGNE-HERITAGE.COM](http://WWW.CHAMPAGNE-HERITAGE.COM)

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