



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

Piper-Heidsieck, Essentiel Cuvée Réservee Extra Brut NV

PRODUCER

With a long and varied history dating back to its beginnings in 1785 when it was created by Florens-Louis Heidsieck, Piper-Heidsieck is one of Champagne's most well-known yet under-estimated houses. From being a favourite of Marilyn Monroe (who claimed she liked a glass to wake up in the morning) to being the first ever bottle of Champagne to feature in a movie (the 1933 Laurel and Hardy film 'Sons of the Desert'), it has long links to the world of cinema. In recent years, it has been the Champagne served at the Oscars.

Today the house is owned by the same family as Charles Heidsieck, Rare Champagne, Biondi Santi and Chateau la Verrerie, benefitting from the quality ethos that drives the continual investment in winemaking and vineyards from the Descours family.

Presided over by a roll call of Champagne's most admired winemakers, the quality of the wines never fails to shine at international competitions – the 2018 International Wine Challenge brought in two gold and two silver medals, while the range picked up a Platinum medal and four silver medals at the 2018 Decanter World Wine Awards. The House's winemakers have won Sparkling Winemaker of the Year at the IWC more than any other house. Chef de Cave Émilien Boutillat is the current custodian, whose philosophy is simple: preserving the quality, elegance and generosity of style that has always characterised the Piper-Heidsieck wines.

VINEYARDS

The vineyards are located in Montagne de Reims, Côte des Blancs, Aube and Vallée de la Marne.

VINTAGE

First fermentation took place in stainless steel tanks. Once complete, the wines were racked and underwent full malolactic fermentation. After blending, in which 20% reserve wines were used, the wine was bottled with selected yeasts added. The wine was kept on lees for four years before disgorgement, where a dosage of 6g/l was added. The bottles are allowed to rest for six months before release.

TASTING NOTES

This wine is pale golden in colour. On the nose, there are aromas of fresh apples, almonds and crisp citrus notes. On the palate, there are notes of fruit cake with hints of nuttiness and a great sweetness. It is a crisp and refreshing wine with fresh citrus on the long finish.

PRESS AND AWARDS

AWARDS

SILVER - International Wine Challenge 2018

SILVER - Decanter World Wine Awards 2018



VINTAGE INFORMATION

Vintage	NV
Region	Champagne
Grape Varieties	50% Pinot Noir 30% Pinot Meunier 20% Chardonnay
Winemaker	Émilien Boutillat
Features	Vegan, Vegetarian
Closure	Natural Cork
ABV	12%
Residual Sugar	5.5g/L
Acidity	6.7g/L
Wine pH	3.03
Bottle Sizes	75cl, 150cl