



Grape Varieties **50% Pinot Noir**
 30% Meunier
 20% Chardonnay

Winemaker	Émilien Boutillat
Closure	Natural Cork
ABV	12%
Residual Sugar	5.5g/L
Acidity	6.7g/L
Wine pH	3.03
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan

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 underestimated 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.

Presided over by a roll call of Champagne's most admired winemakers, the quality of the wines never fails to shine at international competitions – at the 2022 International Wine and Spirit Competition the House was awarded the Sparkling Wine Producer Trophy, while the 2022 International Wine Challenge saw the Non-Vintage Classic Blend Trophy awarded to the Essentiel Cuvée Réservee en Magnum. 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, his philosophy is simple: preserving the quality, elegance and generosity of style that has always characterised the Piper-Heidsieck wines. In 2022, Piper-Heidsieck joined the International Wineries for Climate Action and became B-Corp Certified, two achievements that recognise the entire ecosystem of Champagne production and demonstrate the House's commitment towards a more environmentally friendly future.

VINEYARDS

More than 50 different crus representative of the Champagne region compose the blend of Piper-Heidsieck Essentiel. The blend includes Pinot-Noir from the Côte des Bars for their fruity notes, Pinot-Noir from Montagne de Reims for the structure, Meunier from Vallée de la Marne and Massif de St Thierry for the sweet and fruity crunchiness, and Chardonnay from Côte des Blancs and Côte de Sézanne for the freshness and the elegance of the wine. The grapes for Piper-Heidsieck Essentiel are selected for their elegance and ageing potential to express a more precise and gastronomic version of the Piper-Heidsieck style.

VINIFICATION

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 a minimum of three years before disgorgement (an extra 12 months compared to the Piper-Heidsieck Cuvée Brut), where an extra Brut dosage of 5g/l was added. The bottles are allowed to rest for six months before release.

TASTING NOTES

This wine is pale gold in colour. On the nose, there are aromas of fresh apples, almonds and crisp citrus notes. The palate seamlessly blends rich fruit cake with hints of nuts and a touch of salinity. It is a crisp and refreshing wine with fresh citrus on the long finish.

AWARDS

Decanter World Wine Awards 2022, Silver
International Wine Challenge 2021, Silver

