

Piper-Heidsieck,
Essentiel Blanc de Blancs Extra Brut NV
Champagne, France



Grape Varieties	100% Chardonnay
Winemaker	Émilien Boutillat
Closure	Natural Cork
ABV	12%
Residual Sugar	4g/L
Acidity	6.3g/L
Wine pH	3.1
Bottle Sizes	75cl,150cl
Notes	Vegetarian, Vegan

PRODUCER

Founded nearly 240 years ago by Florens-Louis Heidsieck, Piper-Heidsieck's historical success has been shaped by a forward-thinking, pioneering spirit which continues today. They are the most-awarded Champagne House of the last Century. Their chief winemaker, Émilien Boutillat, is one of the youngest in Champagne's history and has been driving standards even higher at Piper-Heidsieck since 2018. Émilien's exceptional talents led him to be named 'Sparkling Winemaker of the Year' by the IWC in both 2023 and 2021 and shortlisted for 2024. In 2022, Piper-Heidsieck was one of the first Champagne House to achieve B Corp Certification, illustrating an ongoing commitment to sustainability and improving both their social and environmental impact on the planet.

VINEYARDS

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

VINIFICATION

First fermentation took place in stainless steel tanks. Once complete, the wines were racked and underwent full malolactic fermentation. After blending, in which 35% reserve wines were used, the wine was bottled with selected yeasts added. The wine was kept on lees for 40 months before disgorgement, where a dosage of 4g/l was added.

TASTING NOTES

This wine has glittering green glints and a delicate effervescence in the glass. On the nose, there are aromas of zesty lemon, limestone and fresh brioche. On the palate, there are notes of raisins, mirabelle plums, pears and a peppery touch. It is a full-bodied style with an entrancing mid-palate.

AWARDS

International Wine & Spirit Competition 2024, Silver
Champagne & Sparkling Wine World Championships '22, Silver
International Wine Challenge 2022, Silver