

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

MAISON FONDÉE EN 1785

**PIPER-HEIDSIECK**

CHAMPAGNE



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

## 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

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

Champagne & Sparkling Wine World Championships '22, Silver  
International Wine Challenge 2022, Silver  
Decanter World Wine Awards 2022, Silver