

Piper-Heidsieck,
Cuvée Sublime Demi-Sec (Gift Box) NV
Champagne, France



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE



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 Pinot Noir, Meunier and Chardonnay grapes for the 'Cuvée Sublime' blend are sourced from over 50 carefully selected and sustainably farmed 'crus' in the Champagne sub-regions of Montagne de Reims, Côte des Blancs, Aube and Vallée de la Marne.

VINIFICATION

The grapes from each separate 'cru' were vinified separately to preserve their unique characters and allow for maximum blending options. The grapes were very gently pressed to yield a very clear juice and then the first fermentation took place in stainless-steel tanks. Once complete, the wines were racked and underwent full malolactic fermentation. At this point the wines were blended with at least 25% reserve wines, and then bottled with selected yeasts added to begin the second fermentation. The wine was kept on its lees for a minimum of three years before disgorgement, when a dosage of 35g/l was added.

TASTING NOTES

Pale gold in colour. On the nose, the 'Cuvée Sublime' reveals complex aromas of tropical fruits and roasted pineapple alongside notes of vanilla, caramelised pear and freshly toasted brioche. A vibrant acidity on the palate perfectly balances the sweetness and a fine-beaded mousse carries the flavours onto the lingering finish.

AWARDS

International Wine Challenge 2020, Silver
Champagne & Sparkling Wine World Championships '19, Gold
International Wine Challenge 2019, Silver

Grape Varieties	50% Pinot Noir 30% Meunier 20% Chardonnay
Winemaker	Emilien Boutillat
Closure	Agglomerated Cork
ABV	12%
Residual Sugar	35g/L
Acidity	4.8g/L
Wine pH	3.03
Bottle Sizes	75cl
Notes	Vegetarian, Vegan