



## 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, the wine was bottled with selected yeasts added. The wine was kept on lees for five years before disgorgement, where a dosage of 9.5g/l was added. The bottles were allowed to rest for 12 months before release.

## TASTING NOTES

This wine is golden in colour with fresh aromas of lime and tangerines and a hint of almond. On the palate, there are notes of pomegranate, ripe black cherry, blueberries and honey. It has a refreshing acidity with a long, silky finish.

## AWARDS

Decanter World Wine Awards 2021, Platinum  
 International Wine Challenge 2021, Silver  
 International Wine & Spirit Competition, Silver

Grape Varieties	<b>52% Pinot Noir</b> <b>48% Chardonnay</b>
Winemaker	<b>Émilien Boutillat</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>9.9g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.02</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>