



Grape Varieties **55% Pinot Noir**
 45% Chardonnay

Winemaker **Émilien Boutillat**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **7g/L**

Bottle Sizes **75cl**

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

The Chardonnay and Pinot Noir for the 2014 vintage is sourced from 19 Crus, 87% of which are Grands and Premiers Crus.

VINTAGE

Following pleasant weather in early 2014, an early spring promoted gorgeous flowering. After particularly cool and humid weather at the beginning of summer, the sun reappeared in mid-August for an Indian summer that lasted until September, when the grapes were hand-harvested at full maturity.

VINIFICATION

After a gentle pressing, the 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 7g/l was added. The bottles were allowed to rest for 12 months before release.

TASTING NOTES

The 2014 vintage is elegant, radiant and intense. Golden in colour, the nose delivers aromas of orange blossom, apricot, brioche and a hint of toasted almond. On the palate, there are notes of tangerine, lime zest and liquorice. It has a refreshing acidity with a long, silky finish.

AWARDS

International Wine Challenge 2022, Gold
Decanter World Wine Awards 2022, Gold
Decanter World Wine Awards 2022, Gold