

PRODUCER

Founded over 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 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.

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