Piper-Heidsieck,

Hors-Série Vintage Brut 1982

Champagne, France





Grape Varieties	60% Pinot Noir
	40% Chardonnay
Winemaker	Émilien Boutillat
Closure	Natural Cork
ABV	12%
Acidity	5.7g/L
Wine pH	2.99
Bottle Sizes	75cl

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

Drawing on the House's oenological heritage, Émilien Boutillat delivers a new interpretation of an exclusive series of wines, produced from the 1982 harvests. The Chardonnay is sourced from the Côte des Blancs, imparting freshness and elegance, while the Pinot Noir is mostly from Verzy in the Montagne de Reims, which delivers structure to the blend.

VINTAGE

The year 1982 proved auspicious in both quality and quantity. Mild weather in the spring encouraged excellent vine balance and flowering. A hot, dry summer promoted optimal grape growth while rainfall was welcomed during the late ripening stages. Following two years of poor yields, the harvest started on 17th September 1982 and proved to be generous. The vintage promised to be spirited and propitious, and came to be known as historic for its structure, elegance and sophistication.

VINIFICATION

A blend of 60% Pinot Noir and 40% Chardonnay, each bottle of the Hors-Série 1982 boasts its own personality, forged by 39 years of ageing on lees. Kept under original seal on riddling racks for almost four decades, in January 2022 2,500 bottles were disgorged and given an extra brut dosage to reveal the Hors-Série 1982. The liqueur de dosage, crafted from 1982 vintage magnums, consisted of 4 grams of sugar per litre.

TASTING NOTES

Pale golden in colour, Hors-Série 1982 unveils luscious notes of mirabelle plums, kumquats, dried pineapple and fresh quince, highlighted by a touch of ginger and bergamot tea. Smoky accents of coffee beans and toast balance out the wine's minerality, followed by a subtle touch of cocoa and mirabelle eau -de-vie on the finish.