

Piper-Heidsieck,
Vintage 2018
Champagne, France



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE



Grape Varieties **50% Chardonnay**
 47% Pinot Noir
 3% Pinot Meunier

Winemaker **Émilien Boutillat**

Closure **Natural Cork**

ABV **12%**

Bottle Sizes **75cl**

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 vineyards are located in Montagne de Reims, Côte des Blancs, Aube and Vallée de la Marne.

VINTAGE

Following a mild and very wet winter, spring temperatures were well above seasonal norms, allowing the vines to develop. Then, the warm, dry summer allowed the grapes to ripen quickly with extraordinary quality and quantity. The 2018 harvest came early, producing wines of remarkable fruitiness and elegance.

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 over 4 years before disgorgement, where a dosage of 7g/l was added. The bottles were allowed to rest for a minimum of 6 months before release.

TASTING NOTES

The 2018 vintage is an intense, luminous and expressive one. The nose delivers notes of nectarine, red fruit, mocha and fresh almond, with a hint of smoky notes. The palate unveils an explosion of fruit with raspberry, pineapple and paprika aromas.

AWARDS

Champagne & Sparkling Wine World Championship 24, Silver
Decanter World Wine Awards 2024, Gold
International Wine Challenge 2024, Silver

LIBERTY WINES