



Grape Varieties	<b>50% Pinot Noir</b> <b>30% Meunier</b> <b>20% Chardonnay</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>9.2g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.07</b>
Bottle Sizes	<b>37.5cl, 75cl, 150cl, 300cl, 600cl, 900cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

This signature cuvée of the House is a round and vibrant non-vintage Cuvée Brut, recalling the rich variety of its blend of 100 crus from across the patchwork of Champagne 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 completed, the wine was racked and underwent full malolactic fermentation. After blending, in which 20% reserve wines were used, the wine was bottled with selected yeasts added. The wine was kept on the lees for 3 years before disgorgement, when a dosage of 10g/l was added. The bottles were allowed to rest for 6 months before being shipped.

## TASTING NOTES

This wine is pale golden in colour. On the nose, there are intense notes of almonds and fresh hazelnuts, with flavours of fresh pear and apple with a delicate hint of citrus. It is lively and light with added depth from the Pinot Noir, creating beautiful balance.

## AWARDS

Champagne & Sparkling Wine World Championships '22, Silver  
Decanter World Wine Awards 2022, Silver  
International Wine & Spirit Competition 2021, Gold