



GRAPE-TO-GLASS

wines worth sharing

Piper-Heidsieck Cuvée Brut NV

Grape Varietals:	A cuvée of Pinot Noir, Pinot Meunier & Chardonnay
Growing Region:	Reims - France
Chef de Cave:	Émilien Boutillat - *(since October 2018)



In July of 2019, I was invited to be part of a 'Heritage Tasting' - where we went back through 20 years of vin-clair base wines *(still ageing on lees, with no dosage), to understand and have respect for the past, so we can know how to move forward with the Cuvée Brut NV.

Going back through the vintages we could see the style and signature that has made this cuvée so much in demand and acclaimed around the world. As Piper-Heidsieck is the most awarded Champagne House of the century*, renowned for the quality of its wines, thanks to the inspiration and expertise of Régis Camus - *(who is now focusing on his Rare Champagne project).

Émilien believes champagne should be complex but not complicated, something vibrant, elegant and delicate - which has been achieved with this cuvée. The blend is composed of more than 100 crus from around the region and is aged for a minimum of 24 months on lees before disgorgement & release.

Amongst their vineyards planted with traditional grape varieties, an honoured place is given to Pinot Noir which can make up to 50-55% giving structure to the blend. Pinot Meunier plays a key role comprising 30-35% which expands the cuvee and adds the subtle details and fresh fruit highlights. Chardonnay can be from 15-20% of the cuvee and adds vibrant layers and elegant characters. The final touch comes from their 'reserve' wines of around 20-25%, which gives this wine its unique and consistent signature and non-vintage style.

As you pour this Champagne your glass will be filled with a pale golden glow, with a persistence of vibrant bubbles bursting from the base. On the nose you will find fresh fruits, with pear and citrus notes, morning crisp apples and subtle hints of almonds, mild spice and springtime blossom. Intentionally made in a radiant and appealing style - the palate is lively and fresh, with a seamless structure and interwoven layers of pear, subtle hints of pineapple, nutmeg, white pepper and oriental spice. The finale gives it full attention to citrus and ripe grapefruit flavours that create an uplifting and refreshing mouthfeel and harmoniously balanced all the way through to its upbeat finish. *Treat yourself - this wine is worth sharing.*

This Piper-Heidsieck Cuvée Brut NV has 12% Alc./vol. and with a dosage of 9g/L. Chill gently and serve in a curved flute or an aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold its character gracefully for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with oysters, scallops, calamari, prawns, gravlax, ceviche, vegetarian risotto, also lemon meringue served w/ citrus sorbet - *enjoy.*

A modern classic - elegantly structured, bursting with citrus fruits & personality.

