

Piper-Heidsieck Rosé Sauvage NV

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



Words that have been used to describe this Rosé Champagne include audacious, contemporary, dynamic and engaging. This Rosé Sauvage is definitely unlike any other Rosé Champagne you will taste. This Rosé Champagne is made through assemblage in strict accordance with the regulations of the Champagne process and for this unique wine region. The flamboyant colour is obtained through a significantly high proportion of Pinot Noir *(around 15-20% of the final blend) which was vinified into red wine, and then added to the blend before secondary fermentation.

Each batch that is put down has a subtle adjust of 'reserve' wine to maintain the house style. And this blend has around 20-25% added for the NV portion. Then bottle aging and palate development was for a period of 24 months in their cellars to complete its magic. After resting for a period of time in the winery cellars in Reims - this rosé was then dressed, packaged and gratefully greeted by confident wine enthusiast the world-over.

This Piper Heidsieck Rosé Sauvage NV classic blend is a generous, full-bodied style of Champagne. With more than just a hint of bright red fruits and elaborated with a majority of the Pinot Noir from over 100 crus, and the Pinots Meunier coming from the Grande et Petite Montagne de Reims.

In the glass you have a flamboyant, and eye-catching scarlet red colour radiating from the glass - which has become a recognisable signature of this expression from Piper-Heidsieck. On the nose you will find rich and expressive red fruits which include - blackcurrants, pomegranate, cherries, cranberries, wild herbs and sweet strawberries, freshened with a citrus, mandarin rind and blood orange notes. On the palate this Rosé Champagne is vibrant, luscious and a refreshing wine which simultaneously offers black cherries, pomegranate, cranberries, red plums, clementine's - and just a touch of saffron. This wines structure and fruit forward nature is enhanced with subtle notes of Asian spice rounding off the vivacious lingering finish. *Treat yourself - this wine is worth sharing.*

This Piper-Heidsieck Rosé Sauvage NV has 12% Alc./vol. - and with a dosage of 9g/L. Chill gently and serve in a generously curved flute or tulip at 8°- 10°C.

Cellaring Potential:

Drinking perfectly well this coming season; and will age well for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with duck l'orange, bbq'd & smoked salmon, seared tuna steak, scallops, sushi & sashimi, prawn pasta and a freshly made mixed-berry cheesecake - *enjoy.*

A pomegranate sunset with effervescence that will awaken the senses.

