



GRAPE-TO-GLASS

wines worth sharing

Piper-Heidsieck Cuvée Brut NV

Grape Varietals: 50% Pinot Noir, 30% Pinot Meunier & 20% Chardonnay

Winery / Cellars: Reims - France

Chef de Cave: Émilien Boutillat



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 also developed the Rare Champagne project, and has recently retired in March 2022).

Talking with Émilien, he 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 in this cuvée makes up to 50% giving structure to the blend. Pinot Meunier plays a key role expanding the cuvée and adds the subtle details and fresh fruit highlights. Then the Chardonnay adds vibrant layers, notes and elegant characters. The final touch comes from their 'reserve' wines which make up around 30%, giving this wine its unique and consistent signature and non-vintage style.

As you pour this Champagne your glass will beguile you with a pale golden glow, a persistence of dynamic 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 white blossom. Intentionally made in a radiant and appealing style - the palate is upbeat and fresh, with a seamless structure and interwoven layers of pear, subtle hints of pineapple, nutmeg, white pepper and oriental spice. The finale gives its dutiful attention to citrus and ripe grapefruit flavours that create an uplifting and refreshing mouth-feel and harmoniously balanced all the way through to its precise finish.

Treat yourself - this wine is definitely worth sharing.

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

Cellaring Potential:

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

Food Pairing Suggestions:

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

A modern classic - elegantly structured, bursting with citrus characters...

