



CUVÉE BRUT

THE SIGNATURE CUVÉE OF THE PIPER-HEIDSIECK HOUSE

Since its founding in 1785, the House of Piper-Heidsieck has proven its innovative prowess in selecting and blending wines of exception. A quest for excellence and open-mindedness are reflected in the entire range of champagnes created by Chief Winemaker Emilien Boutillat, serve as guarantor the Piper-Heidsieck style.

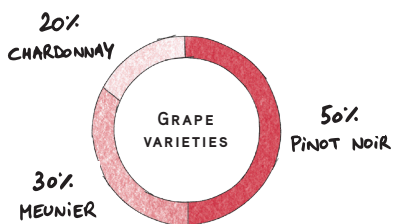
FRESH // ELEGANT // HARMONIOUS

CUVÉE BRUT IS AN EMBLEMATIC MULTI-VINTAGE CHAMPAGNE, ELABORATED FROM A BLEND OF MORE THAN 100 CRUS SOURCED FROM 3 GRAPE VARIETIES OF CHAMPAGNE.

BLENDING SECRETS

TERROIR: 100 crus representative of the great diversity of the Champagne terroirs

RESERVE WINES: Minimum of 25%



IN OUR CELLARS

AGEING ON LEES:
Minimum of 24 months

AGEING AFTER DISGORGEMENT:
Minimum of 6 months

DOSAGE: Brut (9g/L)

ALCOHOL CONTENT: 12% vol.

AROMATIC



WHITE PEACH



FRESH ALMOND



ORANGE BLOSSOM



MINT



TOASTED BREAD



PEAR

PERFECT PAIRINGS

SUBLIME AS AN APERITIF, A CHAMPAGNE FOR EVERY OCCASION

FINGER FOOD :



TUNA AND SALMON SUSHI & MAKI

GOURMET RECOMMENDATIONS:

- Line-caught sea bass, celery, grapefruit and saffron
by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

ADDITIONAL INSPIRATIONS:

- Steak tartare
- Young Comté
- Courgette flowers, feta cheese and spelt



SCAN & TRAVEL

Experience a sensory and aromatic journey

ENJOYING CUVÉE BRUT AT HOME

CELLARING POTENTIAL: 5 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



DISTINCTIONS

92/100
& TOP 100

Wine Spectator 2019

91/100

Wine Spectator 2020
Tasted 100% Blind 2020
Jeb Dunnuck 2019

90/100

Tyson Stelzer 2020
Wine Enthusiast 2019
Wine Advocate 2019

GOLD

Champagne & Sparkling
Wine World Championship 2020
Mundus Vini 2020
Drinks Business Champagne
Masters 2020 & 2019
Mondial de Bruxelles 2019

