



ESSENTIEL BLANC DE BLANCS

THE RADIANT EXPRESSION OF CHARDONNAY

Mise en cave 2014

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.

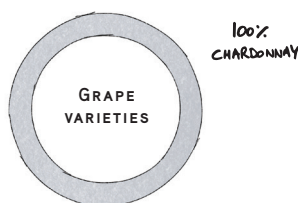
PRECISE // FRESH // MINERAL

ESSENTIEL BLANC DE BLANCS IS SOURCED FROM THE MOST MAGNIFICENT CHARDONNAY VINEYARDS IN CHAMPAGNE. A LARGE PROPORTION OF RESERVE WINES ARE HARMONIOUSLY BLENDED WITH WINES OF THE YEAR TO ENSURE THE PUREST EXPRESSION OF THE VARIETAL.

BLENDING SECRETS

TERROIR: Côte des Blancs, Montagne de Reims and Sézannais

RESERVE WINES: 35%



IN OUR CELLARS

CELLARING: 2014

AGEING ON LEES:

Minimum of 36 months

DISGORGEMENT DATE: Indicated on the back label

AGEING AFTER DISGORGEMENT:

Minimum of 6 months

DOSAGE: Extra-Brut (4g/L)

ALCOHOL CONTENT: 12% vol.

AROMATIC



YUZU



LIME



ACACIA



ALMOND



TOASTED BREAD



MINERAL

PERFECT PAIRINGS

PERFECT WITH APPETIZERS, EXQUISITE WITH FISH AND SEAFOOD

FINGER FOOD :



FRESH OYSTERS

GOURMET RECOMMENDATIONS:

- Salmon gravlax, sweet potatoes, ponzu, creamy white cheese and pickles
by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

ADDITIONAL INSPIRATIONS:

- Tartare of langoustines
- Lime and yuzu sorbet
- Carpaccio of tomatoes with citrus vinaigrette



SCAN & TRAVEL

Experience a sensory and aromatic journey

ENJOYING ESSENTIEL BLANC DE BLANCS AT HOME

CELLARING POTENTIAL: 15 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



DISTINCTIONS

16/20 | Revue du vin de France 2020

94/100 | Tyson Stelzer 2020

93/100 | Tasted 100% Blind 2020 & 2019
Wine Enthusiast 2019

PLATINEUM & BEST IN SHOW | Decanter Asia Wine Awards 2019

GOLD

Mundus Vini 2020
International Wine Challenge 2019
Mundus Vini 2019

