



# **ESSENTIEL**

Mise en cave 2015

THE QUINTESSENCE OF THE HOUSE STYLE

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 // ACCOMPLISHED // BALANCED

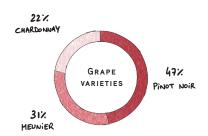
ESSENTIEL IS A MULTI-VINTAGE CUVÉE FEATURING A BLEND OF 3 VARIETIES.

ITS MAGNIFICENT STRUCTURE, BALANCE AND FRESHNESS ENSURE THAT THIS EXTRA-BRUT REPRESENTS THE ICONIC STYLE OF THE HOUSE.

## **BLENDING SECRETS**

TERROIR: More than 50 crus

RESERVE WINES: 18%



## IN OUR CELLARS

CELLARING: 2015
AGEING ON LEES:

Minimum of 36 months

DISGORGEMENT DATE: Indicated on

the back label

AGEING AFTER DISGORGEMENT:

Minimum of 6 months **Dosage:** Brut (5g/L)

ALCOHOL CONTENT: 12% vol.

## AROMATIC



PLUM





BRIOCHE

GRAPEFRUIT







STEWED

HONEY

GRILLED

#### PERFECT PAIRINGS

PERFECT WITH APPETIZERS AND TO ACCOMPANY A MEAL A MAGNIFICENT COMPLEMENT TO FISH AND WHITE MEATS

#### FINGER FOOD:



PARMIGIANO REGGIANO SHORTBREAD BISCUITS

#### **GOURMET RECOMMENDATIONS:**

 Free range poultry, butternut and red kuri squash, and praline
 by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

#### **ADDITIONAL INSPIRATIONS:**

- Turbot with beurre blanc
- Sea scallops with creamy parmesan risotto
- Verrine of pink Champagne lentils and shallot vinaigrette



SCAN & TRAVEL

Experience a sensory and aromatic journey

## ENJOYING ESSENTIEL AT HOME

CELLARING POTENTIAL: 10 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 17

RECOMMENDED GLASSWARE:



# DISTINCTIONS

COUP DE COEUR

Revue du vin de France 2020

93/100

Tasted 100% Blind 2020 & 2018

OR

Mundus Vini 2020 Champagne & Sparkling Wine World Championship 2020 & 2019 International Wine Challenge 2019 Decanter Asia Wine Awards 2019 Mundus Vini 2019

92/100 Wine Enthusiast 2020 Tyson Stelzer 2020 NON VINTAGE CLASSIC BLEND CHAMPAGNE TROPHY

IWC 2019

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

O PIPER\_HEIDSIECK

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