



ESSENTIEL BLANC DE BLANCS

THE RADIANT EXPRESSION OF CHARDONNAY

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.

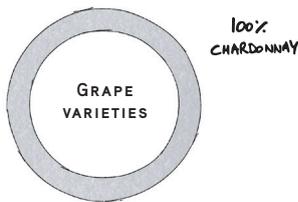
PRECISE // FRESH // MINERAL

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: 30%



IN OUR CELLARS

CELLARING: 2017

AGEING ON LEES:

Minimum of 36 months

DISGORGEMENT DATE: Indicated on the back label

AGEING AFTER DISGORGEMENT:

Minimum of 6 months

DOSAGE: Extra Brut (6g/L)

ALCOHOL CONTENT: 12% vol.

AROMATIC



YUZU



LIME



ORANGE BLOSSOM



ALMOND



TOASTED BREAD



MINERAL

PERFECT PAIRINGS

PERFECT WITH APPETIZERS, EXQUISITE WITH FISH AND SEAFOOD

FINGER FOOD :



FRESH OYSTERS

GOURMET RECOMMENDATIONS:

- Royal sea bream tartar, juice with coconut, lime and fresh herbs
suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Seabass ceviche
- 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

PLATINUM & BEST IN SHOW

Decanter Asia Wine Awards 2019

91/100

Wine Spectator 2021
 Wine Advocate 2021

GOLD

The Drinks Business Champagne Masters 2022
 International Wine Challenge 2021
 Mundus Vini 2021

94/100

Wine Enthusiast 2021
 Tyson Stelzer 2020

16/20

Revue du vin de France 2020

