



# ESSENTIEL

*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.

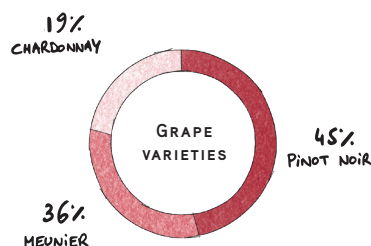
## PRECISE // ACCOMPLISHED // BALANCED

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:** 23%



### 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



PLUM



BRIOCHE



GRAPEFRUIT



STEWED  
QUINCE



ACACIA  
HONEY



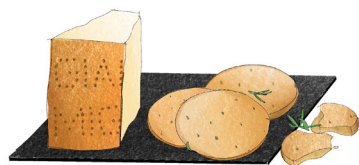
GRILLED  
NUTS

### PERFECT PAIRINGS

PERFECT WITH APPETIZERS AND TO ACCOMPANY A MEAL

A MAGNIFICENT COMPLEMENT TO FISH AND WHITE MEATS

**FINGER FOOD :**



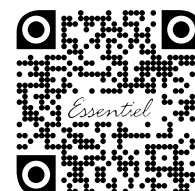
PARMIGIANO REGGIANO SHORTBREAD BISCUITS

**GOURMET RECOMMENDATIONS:**

- Farm poultry roasted on the bone, lime, juice and parmesan cheese  
*suggested by « Au Piano des Chefs »*

**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 12 °C

**RECOMMENDED GLASSWARE:**



### DISTINCTIONS

**NON VINTAGE  
CLASSIC BLEND  
CHAMPAGNE TROPHY**

International Wine  
Challenge 2021 & 2019

93/100

Wine Enthusiast 2021  
Tasted 100% Blind 2020

**GOLD**

The Drinks Business Champagne Masters 2022  
IWSC 2022  
Mundus Vini 2021  
CSWWC 2021

**COUP DE  
COEUR**

Revue du vin  
de France 2020

92/100

Wine Spectator 2021  
Tyson Stelzer 2020

