



ROSÉ SAUVAGE

A GENEROUS ROSÉ FUSING FRUITY AND GOURMANDISE

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 and serve as a guarantee of the Piper-Heidsieck style.

LUSCIOUS // FRUITY // INTENSE

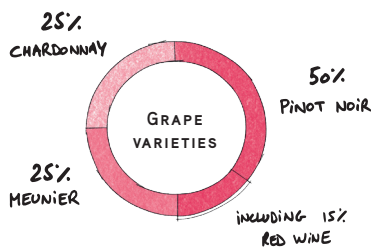
A ROSÉ CHAMPAGNE WHERE FRUIT AND COLOUR ARE IN PERFECT HARMONY. THIS BLENDED ROSÉ CHAMPAGNE BOASTS AN ELEGANT COLOUR AND A CHARMING CHARACTER.

BLENDING SECRETS

BLENDED ROSÉ

TERROIR: Red wines sourced mainly from a selection of plots located in Les Riceys

RESERVE WINES: Minimum of 25%



IN OUR CELLARS

AGEING ON LEES:

Minimum of 24 months

AGEING AFTER DISGORGEMENT:

Minimum of 3 months

DOSAGE: Brut (8g/L)

ALCOHOL CONTENT: 12% vol.

AROMATIC



BLOOD ORANGE



WILD STRAWBERRIES



BLACK CHERRY



BLACKBERRY JAM



LIQUORICE



SMOKED HINTS

PERFECT PAIRINGS

A MARVELLOUS COMPLEMENT TO SPICY DISHES AND BERRIES

FINGER FOOD :



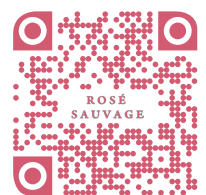
BARBECUED MARINATED BEEF BROCHETTES

GOURMET RECOMMENDATIONS:

- Sirloin steak, red onion tatin, smashed small potatoes with Brown butter and veal juice
suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Salmon fillet, lemon & coriander
- Soup of red fruit with mint leaves
- Grilled courgettes aubergines, tomato and herb sauce



SCAN & TRAVEL

Experience a sensory and aromatic journey

ENJOYING ROSÉ SAUVAGE AT HOME

CELLARING POTENTIAL: 3 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



DISTINCTIONS

93/100 | Tyson Stelzer 2020

92/100 | Wine Spectator 2019

GOLD | Mundus vini 2022

16/20 | Bettane & Desseauve 2018

