

CUVÉE BRUT

THE SIGNATURE CUVÉE OF THE PIPER-HEIDSIECK HOUSE

THE HOUSE

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.



THE VINEYARDS

DRY FARMING

HARVEST:

Hand-harvested at full maturity

HOUSE VINEYARDS

CERTIFICATIONS:

Sustainable Viticulture in Champagne and High Environmental Value level 3

SOIL MAINTENANCE:

Mechanically weeded under rows with natural grass between vineyard rows
Zero herbicide

BIODIVERSITY:

Hedges of native species, beehives close to the vineyards, flowered fallow fields

PARTNERS WINEGROWERS

HOUSE SUPPLIERS:

Long-standing partnerships with winegrowers throughout Champagne (more than 240 partners)

AT THE WINERY

PRESSING:

Slow and qualitative close to the vineyards, separation of juices

SETTLING:

Static clarification of juices

ALCOHOLIC FERMENTATION:

100% thermo-regulated stainless steel vats, use of selected yeasts

MALOLACTIC FERMENTATION:

Largely predominant, this is decided on a case by case basis by the Chief Winemaker

RESERVE WINES:

Collection of more than 150 wines aged on fine lees, cru by cru

SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)

CUVÉE BRUT FRESH // ELEGANT // HARMONIOUS

CUVÉE BRUT IS AN EMBLEMATIC MULTI-VINTAGE CHAMPAGNE, ELABORATED FROM A BLEND OF MORE THAN 100 CRUS SOURCED FROM 3 GRAPE VARIETIES OF CHAMPAGNE.

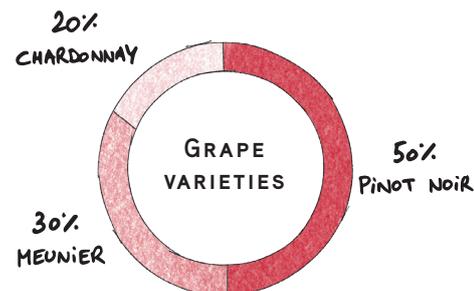
BLENDING SECRETS

TERROIR:

More than 100 crus representative of the great diversity of the Champagne terroirs

RESERVE WINES:

Minimum of 30%



IN OUR CELLARS

AGEING ON LEES:

Minimum of 24 months

AGEING AFTER DISGORGEMENT:

Minimum of 6 months

DOSAGE:

Brut (8g/L)

ALCOHOL CONTENT:

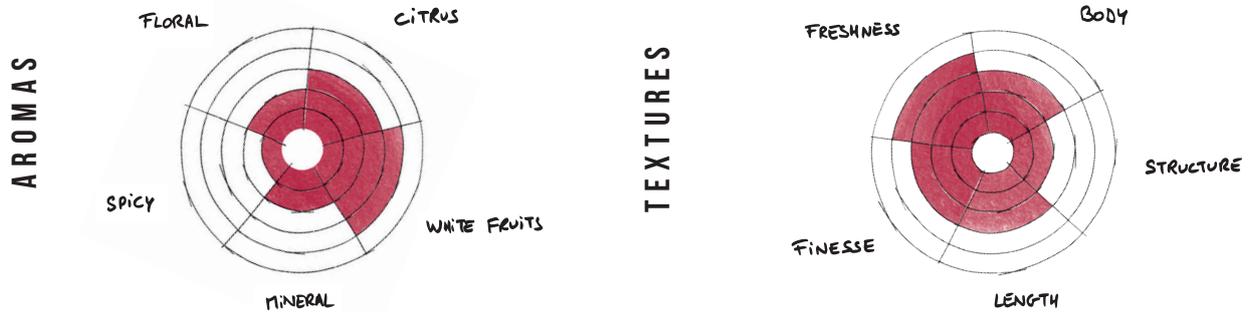
12% vol.

CUVÉE BRUT



TASTING NOTES

Piper-Heidsieck Cuvée Brut boasts a fresh, elegant and harmonious profile. Its nose offers delicate notes of pear, white peach, citrus and orange blossom. The palate also reveals aromas of toasted bread, fresh almonds and mint.



« The Chardonnay and Meunier enhance the Pinot Noir, offering the welcome freshness and crispness to the blend of this iconic cuvée. »
Emilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

SUBLIME AS AN APERITIF, A CHAMPAGNE FOR EVERY OCCASION

CANAPÉS:



TUNA AND SALMON SUSHI & MAKI

GOURMET RECOMMENDATIONS:

- Fresh tagliatelle, pan-fried king prawns, white butter sauce with champagne suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Steak tartare
- Young Comté
- Courgette flowers, feta cheese and spelt

ENJOYING CUVÉE BRUT AT HOME

CELLARING POTENTIAL: 5 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

AWARD
BEST NON-VINTAGE
BRUT

Mundus Vini 2020

92/100
& TOP 100

Wine Spectator 2019

GOLD

CSWWC 2020

Mundus Vini 2022

The Drinks Business Champ. Masters 2020

Mondial de Bruxelles 2019

