

RIVIERA

A CHAMPAGNE ON ICE INSPIRED BY THE FRENCH RIVIERA

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)

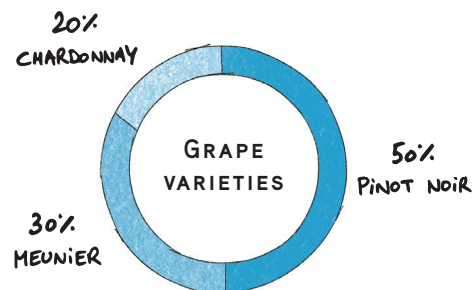
RIVIERA SPONTANEOUS // REFRESHING // INVIGORATING

CREATED IN 2006, THE PIPER ON ICE RITUAL IS AN ODE TO THE ART DE VIVRE IN SOUTHERN FRANCE. ACCOMPANIED BY A COUPLE OF ICE CUBES AND A CITRUS TWIST, RIVIERA DELIVERS REFRESHING AROMAS OF LUSCIOUS FRUITS.

BLENDING SECRETS

TERROIR: More than 50 crus

RERVE WINES: Minimum of 25%



IN OUR CELLARS

AGEING ON LEES: Minimum of 24 months

AGEING AFTER DISGORGEMENT: Minimum of 6 months

DOSAGE: Demi-Sec (35g/L)

ALCOHOL CONTENT: 12% vol.

TASTING NOTES

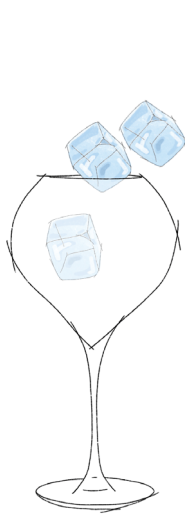
Piper-Heidsieck Riviera is spontaneous, refreshing and invigorating. Initial cool notes of orange, lychee and yellow peach sorbet give way to luscious aromas of vanilla and fresh melon.



« Ideal for enjoying a beautiful sunny day, Riviera guarantees a refreshing tasting experience. »
 Emilien Boutillat, Chef de caves

SERVICE RITUAL

DREAMING OF EXOTIC EXPERIENCES AND A TRIP TO THE FRENCH RIVIERA? ENJOY THE RIVIERA EXPERIENCE SERVED OVER ICE AND ADD A TOUCH OF ANY FORM OF GINGER OR A CITRUS TWIST



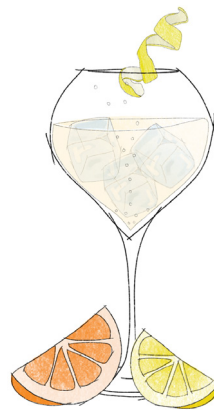
DARE

ADD SOME ICE CUBES TO THE GLASS



POUR

POUR IN PIPER-HEIDSIECK RIVIERA



TWIST

ADD A CITRUS TWIST



ENJOY

HAVE FUN!

CELLARING POTENTIAL: 3 YEARS OR MORE



SCAN & TRAVEL
 Experience a sensory and aromatic journey

