

ROSÉ SAUVAGE

A GENEROUS ROSÉ FUSING FRUITY AND GOURMANDISE

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



THE VINEYARDS

DRY FARMING

HARVEST:

Hand-harvested at full maturity

PROPORTION OF RED WINES:

Selected plots located mainly in Les Riceys

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 WINEMAKERS

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

PRODUCTION METHOD:

Blended rosé

RESERVE WINES:

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

SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)

ROSÉ SAUVAGE

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%

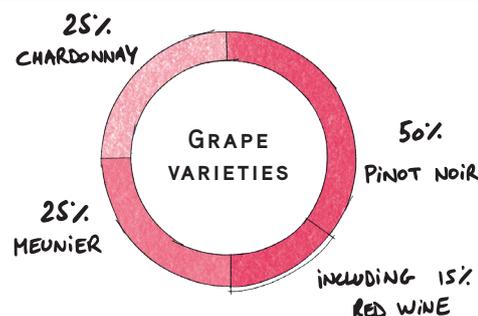
IN OUR CELLARS

AGEING ON LEES: Minimum of 24 months

AGEING AFTER DISGORGEMENT: Minimum of 3 months

DOSAGE: Brut (8g/L)

ALCOHOL CONTENT: 12% vol.



ROSÉ SAUVAGE



TASTING NOTES

Piper-Heidsieck Rosé Sauvage boasts an indulgent, fruity and intense profile. An aromatic explosion of blood orange, wild strawberries, black cherries and blackberry jam, followed by fragrances of liquorice and smoked notes.



« With its intense red fruit notes, Rosé Sauvage is the rosé for true epicureans. It can be enjoyed as an aperitif or throughout a meal. »
Emilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

A MARVELLOUS COMPLEMENT TO SPICY DISHES AND BERRIES

CANAPÉS:



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:

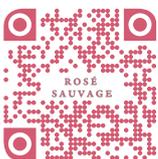
- Salmon fillet, lemon & coriander
- Soup of red fruit with mint leaves
- Grilled courgettes aubergines, tomato and herb sauce

ENJOYING ROSÉ SAUVAGE AT HOME

CELLARING POTENTIAL: 3 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

93/100 | Tyson Stelzer 2020

92/100 | Wine Spectator 2019

GOLD | Mundus Vini 2022

16/20 | Bettane & Desseauve 2018

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

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PLEASE DRINK RESPONSIBLY.

