

# VINTAGE 2012

*THE PHENOMENAL EXPRESSION OF A SOLAR VINTAGE*

The early months of 2012 were marked by adverse weather with freezing temperatures along with hail in the winter and a very cold spring... A sumptuous summer however belied the poor start to the year, leading to fabulous maturity and exceptional aromatic concentration. Elegant Chardonnay blended with powerful Pinots Noirs to produce rich, perfectly balanced wines.

## 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:

100% realised

### SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)



## VINTAGE 2012

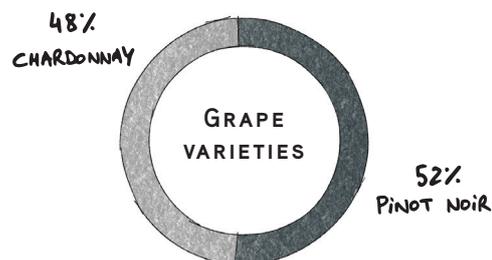
*EXPRESSIVE // SILKY // RADIANT*

THE 2012 VINTAGE IS COMPRISED OF CHARDONNAY AND PINOT NOIR GRAPES SOURCED PRIMARILY FROM GRANDS CRUS AND PREMIERS CRUS. THE CUVÉE IS SELECTED AND ACCENTUATED THROUGH MORE THAN 5 YEARS OF AGEING ON LEES.

## BLENDING SECRETS

**TERROIR:** 12 crus including 2/3 Grands and Premiers Crus

**VINIFICATION:** 100% Cuvée



## IN OUR CELLARS

**AGEING ON LEES:** Minimum of 5 years

**AGEING AFTER DISGORGEMENT:** Minimum of 12 months

**DOSAGE :** Brut (8g/L)

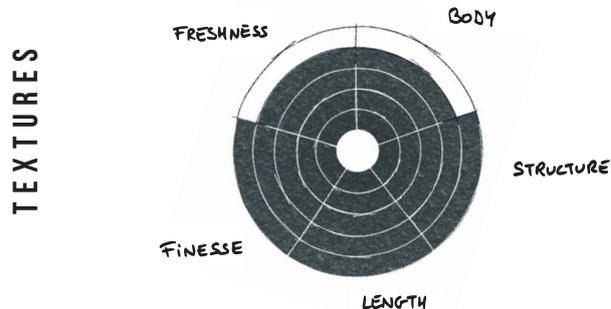
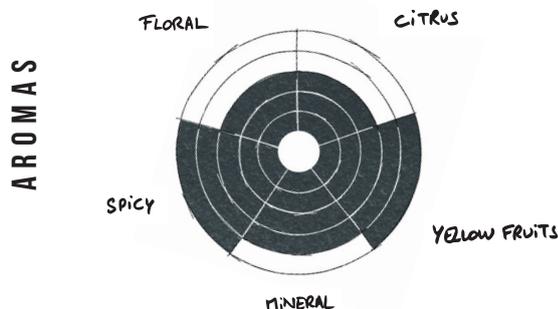
**ALCOHOL CONTENT :** 12% vol

# VINTAGE 2012



## TASTING NOTES

Piper-Heidsieck Vintage 2012 is an expressive, silky and radiant vintage. The nose delivers fruity notes of apricots, vineyard peaches, tangerines and mangoes as well as the delicate fragrances of honeysuckle, gingerbread and cocoa.



« Vintage 2012 expresses the House style, enhanced by the year. A real explosion of aroma, it presents fabulous cellaring potential. »  
Emilien Boutillat, Chef de caves

## PERFECT PAIRINGS

ENHANCES SOPHISTICATED DISHES WITH BOLD RICH FLAVOURS

### CANAPÉS:



MUSHROOMS STUFFED WITH FRESH CHEESE FINES HERBES AND SMOKED DUCK BREAST

### GOURMET RECOMMANDATIONS:

- Sea scallops, lentils, smoked hay emulsion  
by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

### ADDITIONAL INSPIRATIONS:

- Beef filet en croûte with foie gras sauce
- Comté aged 36 months or truffled Brie
- Risotto with fresh truffles

## ENJOYING VINTAGE 2012 AT HOME

CELLARING POTENTIAL: 20 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 12 °C

RECOMMENDED GLASSWARE:



## DISTINCTIONS

97/100  
& TROPHY VINTAGE  
CHAMPAGNE

IWSC 2019

94/100

Tasted 100% Blind 2020

93/100

Wine Spectator 2019  
Wine Advocate 2019  
Jeb Dunnuck 2019

93/100  
EDITOR'S SELECTION

Wine Enthusiast 2019

OR

Decanter World Wine Awards 2020  
International Wine Challenge 2020  
Mundus Vini 2019 & 2020  
Mondial de Bruxelles 2019

CHAMPAGNE  
MASTER

Drinks Business Champagne  
Masters 2020 & 2019

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

CHAMPAGNE PIPER-HEIDSIECK - 12 ALLÉE DU VIGNOBLE 51100 REIMS - +33(0)3 26 84 43 00 - CONTACT@PIPER-HEIDSIECK.COM - PIPER-HEIDSIECK.COM  
PLEASE DRINK RESPONSIBLY.

