



ESSENTIEL BLANC DE NOIRS

AN UNCONVENTIONAL EXPRESSION OF THE BLANC DE NOIRS

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 of the Piper-Heidsieck style. B Corp-certified since 2022, the House is committed to a fair and sustainable future.

BRIGHT // PRECISE // CRISP

Essentiel Blanc de Noirs unites the Pinot Noir, the House's historic cépage, WITH THE MEUNIER IN A DELICATE BLEND. THE DIVERSITY OF THE TERROIRS FROM WHICH THE 10 SELECTED CRUS COME, ELEVATES THE COMPLEXITY OF THE BLACK GRAPE VARIETIES INTO A FRUITY AND ELEGANT CHAMPAGNE.



TERROIR: 10 crus from the Montagne de Reims, the Marne Valley and the Côte des Bar WINE TYPICALITY: 100% of plots VDCcertified (Sustainable Viticulture in Champagne) **Reserve wines:** 0% MALOLACTIC FERMENTATION : 100% complete 20% MEUNIER 80% Cépages PINOT NOIR

PERFECT PAIRINGS

DEAL WITH DISHES COMBINING SURF AND TURF. ALSO ELEVATES BOTH FISH AND CHARCUTERIE.

FINGER FOOD :



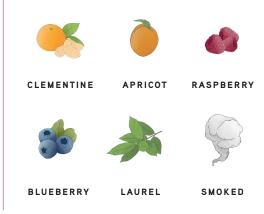
FRESH GOAT'S CHEESE MOUSSE AND BLACK RADISH TOAST

CELLARING POTENTIAL: 15 YEARS OR MORE

IN OUR CELLARS

CELLARING: 2020 AGEING ON LEES: Minimum of 36 months **DISGORGEMENT DATE:** March 2023 AGEING AFTER DISGORGEMENT: Minimum of 6 months Dosage: Extra-Brut (5g/L) ALCOHOL CONTENT: 12% vol.

AROMATIC



GOURMET RECOMMENDATIONS:

 Fillet of sea bass with citrus fruits, vegetables with Espelette pepper, creamy squid ink sauce suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Corsican charcuterie platter with pickles
- Green and white asparagus, organic egg yolk, citrus emulsion
- Sweet spiced strawberry and raspberry soup

8 TO 10[±]C



SCAN & TRAVEL

Experience a sensory and aromatic journey



DISTINCTIONS

Essentiel Blanc de Noirs has not been revealed yet

ENJOYING ESSENTIEL BLANC DE NOIRS AT HOME





RECOMMENDED GLASSWARE:

#PiperHeidsieck **#**PiperExperience **#**BetterWithPiper

O PIPER_HEIDSIECK 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.

SERVING TEMPERATURE:

