

ESSENTIEL BLANC DE BLANCS

THE RADIANT EXPRESSION OF CHARDONNAY

The Essentiel collection comprises champagnes whose complexity and profile meet the strict demands of fine cuisine and the most exacting of wine enthusiasts. The deliberate decision to extend the ageing period, use Extra Brut dosage and provide transparent information are the intended consequences of this philosophy.

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



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)

ESSENTIEL BLANC DE BLANCS

PRECISE // FRESH // MINERAL

ESSENTIEL BLANC DE BLANCS IS SOURCED FROM THE MOST MAGNIFICENT CHARDONNAY VINEYARDS IN CHAMPAGNE. A LARGE PROPORTION OF RESERVE WINES ARE HARMONIOUSLY BLENDED WITH WINES OF THE YEAR TO ENSURE THE PUREST EXPRESSION OF THE VARIETAL.

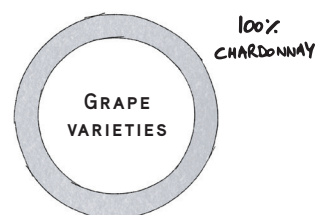
BLENDING SECRETS

TERROIR: 10 Crus : Côte des Blancs, Montagne de Reims and Sézannais
RESERVE WINES: 30%

IN OUR CELLARS

CELLARING: 2018
AGEING ON LEES: Minimum of 36 months
DISGORGEMENT DATE: Indicated on the back label
AGEING AFTER DISGORGEMENT: Minimum of 6 years months

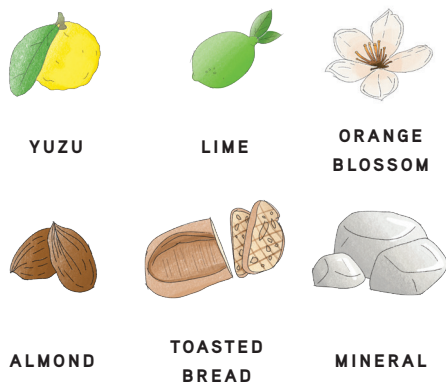
DOSAGE: Extra Brut (5g/L)
ALCOHOL CONTENT: 12% vol.



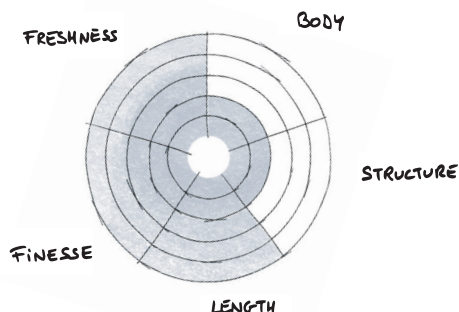
TASTING NOTES

Piper-Heidsieck Essentiel Blanc de Blancs has a precise, fresh and mineral profile. Its aromatic is expressed on fresh notes of yuzu and lime, a few touches of orange blossom, almonds, toasted bread and a mineral finish.

AROMAS



TEXTURES

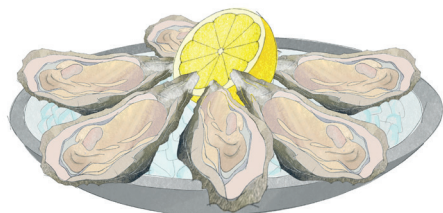


« In addition to superb aromatic purity, Essentiel Blanc de Blancs reveals magnificent minerality. An extremely fresh champagne, ideal for gourmet cuisine! »
Emilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

PERFECT WITH APPETIZERS, EXQUISITE WITH FISH AND SEAFOOD

CANAPÉS:



FRESH OYSTERS

GOURMET RECOMMENDATIONS:

- Royal sea bream tartar, juice with coconut, lime and fresh herbs
suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

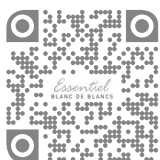
- Seabass ceviche
- Lime and yuzu sorbet
- Carpaccio of tomatoes with citrus vinaigrette

ENJOYING ESSENTIEL BLANC DE BLANCS AT HOME

CELLARING POTENTIAL: 15 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

96/100
& TROPHY

IWC 2024

94/100

James Suckling

GOLD

The Drinks Business Champagne Masters 2024