MAISON FONDÉE EN 1785
PIPER-HEIDSIECK
CHAMPAGNE

MISE EN CAVE 2017

ESSENTIEL

The quintessence of the House style

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 of 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)

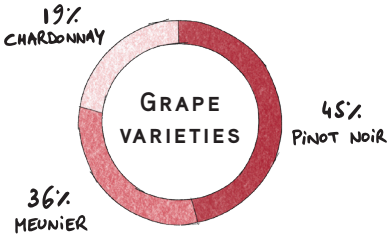
ESSENTIEL *PRECISE // ACCOMPLISHED // BALANCED*

Essentiel is a multi-vintage cuvée featuring a blend of 3 varieties.
Its magnificent structure, balance and freshness ensure that this Extra Brut represents the iconic style of the House.

BLENDING SECRETS

Terroir: More than 50 crus

Reserve wines: 23%



IN OUR CELLARS

Cellaring: 2017
Ageing on lees: Minimum of 36 months
Disgorgement date: Indicated on the back label
Ageing after disgorgement: Minimum of 6 months

Dosage: Extra Brut (6g/L)
Alcohol content: 12% vol.

ESSENTIEL

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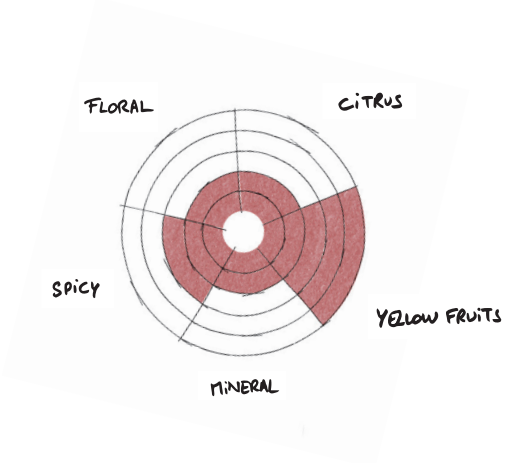
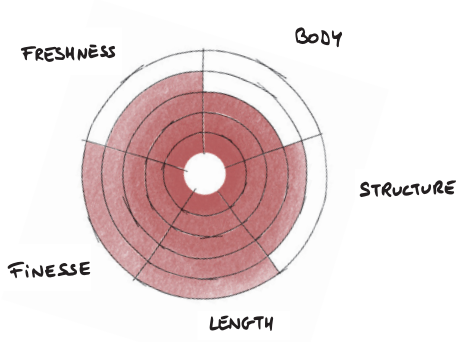
TASTING NOTES

Piper-Heidsieck Essentiel boasts a precise, accomplished and balanced profile. The nose delivers initial notes of plum, brioche, grapefruit and candied quince, developing towards aromas of acacia honey and toasted nuts.

AROMAS



TEXTURES

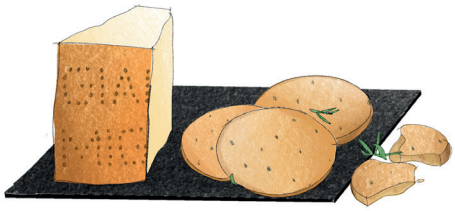


« Essentiel reveals a complex, rich aromatic nose.
Its precision and excellent balance make for perfect pairing with fine cuisine. »
Emilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

PERFECT WITH APPETIZERS AND TO ACCOMPANY A MEAL
A MAGNIFICENT COMPLEMENT TO FISH AND WHITE MEATS

CANAPÉS:



PARMIGIANO REGGIANO SHORTBREAD BISCUITS

GOURMET RECOMMENDATIONS:

- Farm poultry roasted on the bone, lime, juice and parmesan cheese
  suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Turbot with beurre blanc
- Sea scallops with creamy parmesan risotto
- Verrine of pink Champagne lentils and shallot vinaigrette

ENJOYING ESSENTIEL AT HOME

CELLARING POTENTIAL: 10 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 12 °C

RECOMMENDED GLASSWARE:

Essentiel

SCAN & TRAVEL
Experience a sensory and aromatic journey

DISTINCTIONS

NON VINTAGE CLASSIC BLEND CHAMPAGNE TROPHY	International Wine Challenge 2021 & 2019
COUP DE COEUR	Revue du vin de France 2020
93/100	Wine Enthusiast 2021 Tasted 100% Blind 2020
92/100	Wine Spectator 2021 Tyson Stelzer 2020
GOLD	The Drinks Business Champ. Masters 2022 IWSC 2022 Mundus Vini 2021 CSWWC 2021

Certified B Corporation
This company meets high standards of social and environmental impact.

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER PIPER_HEIDSIECK

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PLEASE DRINK RESPONSIBLY.