



# CUVÉE BRUT

THE SIGNATURE CUVÉE OF THE PIPER-HEIDSIECK 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.

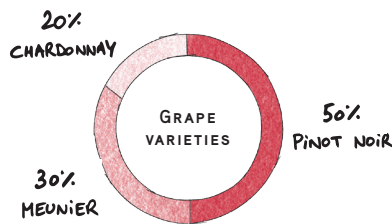
**FRESH // ELEGANT // HARMONIOUS**

CUVÉE BRUT IS AN EMBLEMATIC MULTI-VINTAGE CHAMPAGNE, ELABORATED FROM A BLEND OF MORE THAN 100 CRUS SOURCED FROM 3 GRAPE VARIETIES OF CHAMPAGNE.

## BLENDING SECRETS

**TERROIR:** 100 crus representative of the great diversity of the Champagne terroirs

**RESERVE WINES:** Minimum of 25%



## IN OUR CELLARS

**AGEING ON LEES:**  
 Minimum of 24 months

**AGEING AFTER DISGORGEMENT:**  
 Minimum of 6 months

**DOSAGE:** Brut (9g/L)

**ALCOHOL CONTENT:** 12% vol.

## AROMATIC



WHITE PEACH



FRESH ALMOND



ORANGE BLOSSOM



MINT



TOASTED BREAD



PEAR

## PERFECT PAIRINGS

SUBLIME AS AN APERITIF, A CHAMPAGNE FOR EVERY OCCASION

FINGER FOOD :



TUNA AND SALMON SUSHI & MAKI

**GOURMET RECOMMENDATIONS:**

- Line-caught sea bass, celery, grapefruit and saffron  
*by Benjamin Gilles, Chef at the Villa Piper-Heidsieck*

**ADDITIONAL INSPIRATIONS:**

- Steak tartare
- Young Comté
- Courgette flowers, feta cheese and spelt



**SCAN & TRAVEL**

Experience a sensory and aromatic journey

## ENJOYING CUVÉE BRUT AT HOME

CELLARING POTENTIAL: 5 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



## DISTINCTIONS

92/100 & TOP 100 | Wine Spectator 2019

91/100 | Wine Spectator 2020  
 Tasted 100% Blind 2020  
 Jeb Dunnuck 2019

90/100 | Tyson Stelzer 2020  
 Wine Enthusiast 2019  
 Wine Advocate 2019

**GOLD**

Champagne & Sparkling  
 Wine World Championship 2020  
 Mundus Vini 2020  
 Drinks Business Champagne  
 Masters 2020 & 2019  
 Mondial de Bruxelles 2019

