



ROSÉ SAUVAGE

A GENEROUS ROSÉ FUSING INTENSITY AND GOURMANDISE

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.

LUSCIOUS // FRUITY // INTENSE

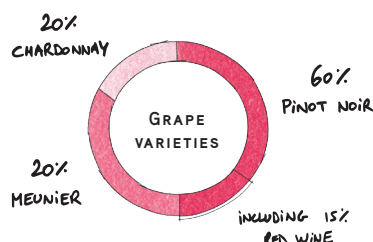
A ROSÉ WHERE FRUIT AND COLOUR ARE IN PERFECT HARMONY. DOMINATED BY PINOT NOIR AND BOASTING AN UNUSUALLY HIGH PROPORTION OF RED WINES, THIS BLENDED ROSÉ CHAMPAGNE BOASTS A DEEP SCARLET COLOUR AND DECISIVE CHARACTER.

BLENDING SECRETS

BLENDED ROSÉ

TERROIR: Red wines sourced mainly from a selection of plots located in Les Riceys

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



BLOOD
ORANGE



WILD
STRAWBERRIES



BLACK
CHERRY



BLACKBERRY
JAM



LIQUORICE



SMOKED
HINTS

PERFECT PAIRINGS

A MARVELLOUS COMPLEMENT TO RED MEATS AND BERRIES

FINGER FOOD :



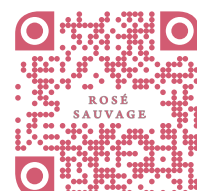
BARBECUED MARINATED BEEF BROCHETTES

GOURMET RECOMMENDATIONS:

- Saddle of lamb, beetroot, apples, cranberries, a juice reduction
by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

ADDITIONAL INSPIRATIONS:

- Duck breast à l'orange
- Soup of red fruit with mint leaves
- Grilled courgettes aubergines, tomato and herb sauce



SCAN & TRAVEL

Experience a sensory and aromatic journey

ENJOYING ROSÉ SAUVAGE AT HOME

CELLARING POTENTIAL: 3 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



DISTINCTIONS

93/100 | Tyson Stelzer 2020

92/100 | Wine Spectator 2020

90/100 | Wine Advocate 2019
Jeb Dunnuck 2019

16/20 | Bettane & Desseauve 2018

