

ESSENTIEL BLANC DE NOIRS

AN UNCONVENTIONAL EXPRESSION OF THE BLANC DE NOIRS

The Essentiel collection comprises champagnes whose complexity and profile meet the strict demands of fine cuisine and the most exacting of wine enthusiasts to extend the ageing period and use Extra-Brut dosage are the intended consequences.

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 BLANC DE NOIRS *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.

BLENDING SECRETS

TERROIR:

10 crus from the Montagne de Reims, the Marne Valley and the Côte des Bar.

WINE TYPICALITY:

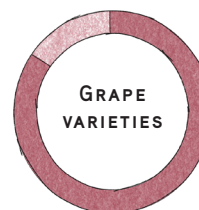
100% of plots VDC-certified (Sustainable Viticulture in Champagne)

RESERVE WINES:

0%

MALOLACTIC FERMENTATION : 100% complete

20%
MEUNIER



80%
PINOT NOIR

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:

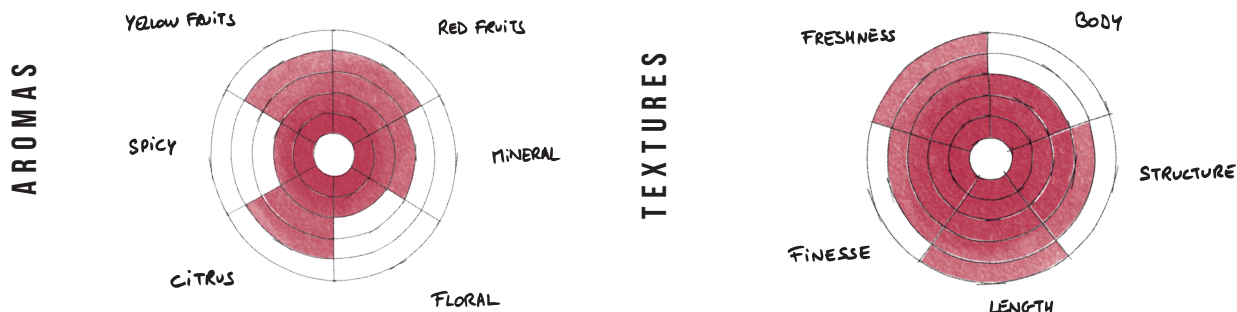
12% vol

ESSENTIEL BLANC DE NOIRS



TASTING NOTES

Piper-Heidsieck Essentiel Blanc de Noirs boasts a bright, precise and crisp profile. Its nose delivers fruity notes of apricot, raspberry and blueberry. The palate also reveals aromas of clementines, a few touches of almonds and honey with a mineral finish.

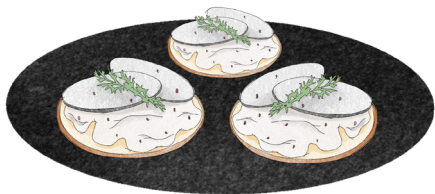


« The blend of Pinot Noir and Meunier gives Essentiel Blanc de Noirs a delicate explosion of fruits in a wine that combines gourmet with freshness. »
Erilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

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

FINGER FOOD :



FRESH GOAT'S CHEESE MOUSSE AND BLACK RADISH TOAST

GOURMET RECOMMENDATIONS:

- Filet 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

ENJOYING ESSENTIEL BLANC DE NOIRS AT HOME

CELLARING POTENTIAL: 5 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

Essentiel Blanc de Noirs has not been revealed yet

ANNOUNCED IN 2023

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

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PLEASE DRINK RESPONSIBLY.

