



## EXTRA DRY

Piper-Heidsieck Extra-Dry boasts an elegant and harmonious profile. Its nose offers delicate notes of roasted peach, blood orange and Victoria pineapple. The palate also reveals delicate aromas of nougat and brioche.



### Blend

50% Pinot Noir  
30% Meunier  
20% Chardonnay  
~ 25% reserve wines

### Terroir

+100 crus

### Dosage

Extra Dry  
15g/L

### Ageing

>24 months

## TASTING NOTES

### STYLE

Delicate  
Elegant  
Balanced

### AROMAS

Roasted Peach  
Blood Orange  
Victoria Pineapple

Nougat  
Brioche

## HOW TO SERVE IT?

### Perfect pairings

- Peach Crumble
- Roasted Duck/poultry with honey
- Poke bowl with mango

### Ageing potential

5+ years