

VINTAGE 2014

THE PHENOMENAL EXPRESSION OF A RADIANT VINTAGE

Following clement weather in early 2014, an early spring flaunted gorgeous flowering. After particularly cool and humid weather at the beginning of summer, the sun reappeared in mid-August for an Indian summer that lasted until September. The 2014 vintage boasts Chardonnays with sensational crispness and fruity, sophisticated Pinots Noirs.

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 and serve as a guarantee of the Piper-Heidsieck style.

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:

100% realised

SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)



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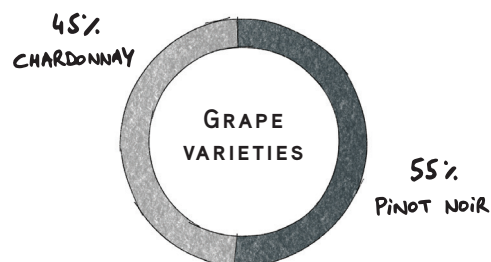
ELEGANT // RADIANT // INTENSE

THE 2014 VINTAGE COMPRISES PINOT NOIR AND CHARDONNAY GRAPES SOURCED PRIMARILY FROM GRANDS CRUS AND PREMIERS CRUS. THE CUVÉE IS SELECTED AND ENHANCED THROUGH MORE THAN 5 YEARS OF AGEING ON LEES.

BLENDING SECRETS

TERROIR: 19 crus including 87% Grands and Premiers Crus

VINIFICATION: 100% Cuvée



IN OUR CELLARS

AGEING ON LEES: Minimum of 5 years

AGEING AFTER DISGORGEMENT: Minimum of 12 months

DOSAGE : Brut (7g/L)

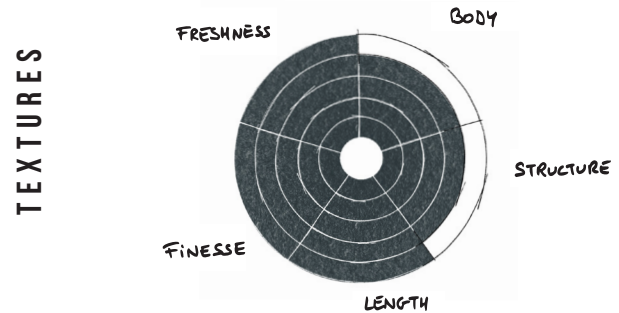
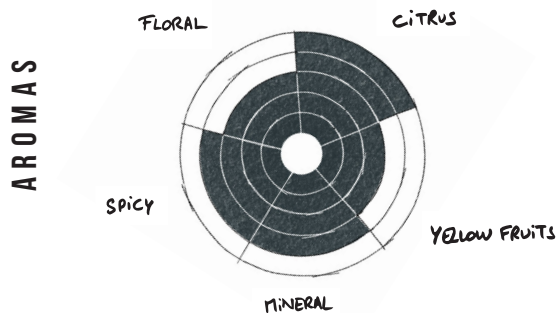
ALCOHOL CONTENT : 12% vol

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TASTING NOTES

Piper-Heidsieck Vintage 2014 is an elegant, radiant and intense vintage. Its nose delivers notes of orange blossom, apricot, brioche and toasted almond. The palate unveils flavours of tangerine, lime zest and liquorice.



« Vintage 2014 presents a perfect balance of warm, spiced aromas with a remarkable fresh palate.»
Emilien Boutillat, Chef de caves

PERFECT PAIRINGS

ENHANCES SOPHISTICATED DISHES WITH BOLD RICH FLAVOURS

CANAPÉS:



TRUFFLED WHITE TARMASSALATA WITH WARM BLINIS

GOURMET RECOMMANDATIONS:

- Crab, shellfish, crayfish, creamed celery, slivers of fresh melon, brunoise of coppa by Benjamin Gilles, Chef at the Villa Piper-Heidsieck

ADDITIONAL INSPIRATIONS:

- Creamy Chaource
- Vitello Tonnato
- Poached egg and slivers of black radish

ENJOYING VINTAGE 2014 AT HOME

CELLARING POTENTIAL: 15 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 12 °C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

Vintage 2014 has not been revealed yet

ANNOUNCED IN 2021

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

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PLEASE DRINK RESPONSIBLY.

