

VINTAGE 2018

THE PHENOMENAL EXPRESSION OF AN EXPRESSIVE VINTAGE

Following a mild and very wet winter, spring temperatures were well above seasonal norms, allowing the vines to develop. Then, the warm, dry summer allowed the grapes to ripen quickly with extraordinary quality and quantity. The 2018 harvest came early, producing wines of remarkable fruitiness and elegance.

OUR HOUSE

Since its founding in 1785, the House of Piper-Heidsieck has proven its innovative expertise 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 an inclusive, fair and regenerative future.



OUR VINEYARD

DRY FARMING

HARVEST:

Hand-harvested at full maturity

HOUSE VINEYARDS

CERTIFICATIONS:

Cuvée 100% 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)

OUR 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% done

SUSTAINABLE OENOLOGY:

Limited use of oenological products (including sulfites)

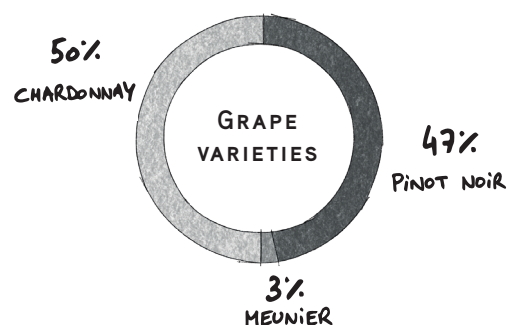
VINTAGE 2018 *INTENSE // LUMINOUS // EXPRESSIVE*

THE 2018 VINTAGE IS BLENDED FROM PINOT NOIR, MEUNIER AND CHARDONNAY GRAPES SOURCED PRIMARILY FROM GRANDS CRUS AND PREMIERS CRUS. ONLY THE CUVÉE IS SELECTED AND ENHANCED THROUGH MORE THAN 50 MONTHS OF AGEING ON LEES.

BLENDING SECRETS

TERROIR: 16 crus including 2/3 in Grands and Premiers crus

VINIFICATION: 100% Cuvée



IN OUR CELLARS

AGEING ON LEES: Higher than 50 months

AGEING AFTER DISGORGEMENT: Minimum of 6 months

DOSAGE: Brut (7g/L)

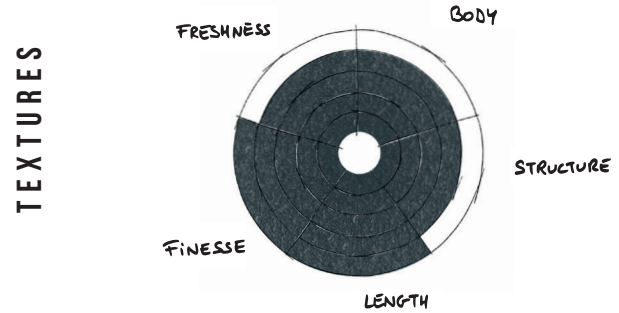
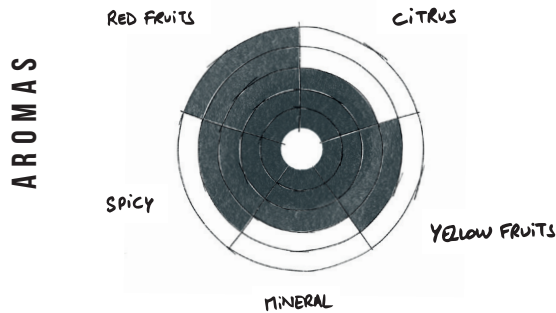
ALCOHOL CONTENT: 12% vol

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TASTING NOTES

Piper-Heidsieck Vintage 2018 is an intense, luminous, and expressive vintage. Its nose delivers notes of nectarine, red fruit, mocha, and fresh almond, with a hint of smoky notes. The palate unveils an explosion of fruit with raspberry, pineapple, and paprika aromas.



« Vintage 2018 expresses a genuine explosion of fruity and spicy aromas characterized by exceptional generosity and finesse. »
Emilien Boutillat, Chef de caves

PERFECT PAIRINGS

ENHANCES SOPHISTICATED DISHES WITH BOLD RICH FLAVOURS

CANAPÉS:



SUNDRIED TOMATOES, ANCHOVIES, BASIL AND OLIVE OIL TOASTS

GOURMET RECOMMANDATIONS:

- Langoustine tartare with chilli, lime and oyster leaf
suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Tomme aux fleurs
- Vitello Tonnato
- Tomato variations, spicy jelly, grilled almonds and raspberries

ENJOYING VINTAGE 2018 AT HOME

CELLARING POTENTIAL: 15 YEARS OR MORE

SERVING TEMPERATURE: 10 À 12 °C

RECOMMENDED GLASSWARE:



DISTINCTIONS

ANNOUNCED IN 2024

#PIPERHEIDSIECK #PIPEREXPERIENCE #BETTERWITHPIPER

PIPER_HEIDSIECK

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PLEASE DRINK RESPONSIBLY.

