

BRUT ROSÉ

A BALANCED ROSÉ FUSING VIBRANT FRUIT AND ELEGANCE

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 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

PROPORTION OF RED WINES:

Selected plots located mainly in Les Riceys

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 WINEMAKERS

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

PRODUCTION METHOD:

Blended rosé

RESERVE WINES:

Collection of more than 150 wines aged on fine lees, cru by cru

SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)

BRUT ROSÉ

VIBRANT // FRUITY // INTENSE

THIS BLENDED ROSÉ CHAMPAGNE BOASTS AN ELEGANT COLOUR AND A CHARMING CHARACTER.

BLENDED SECRETS

BLENDED ROSÉ

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

RESERVE WINES: Minimum of 25%

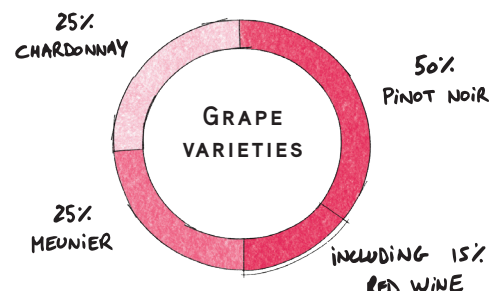
IN OUR CELLARS

AGEING ON LEES: Minimum of 24 months

AGEING AFTER DISGORGEMENT: Minimum of 3 months

DOSAGE: Brut (8g/L)

ALCOHOL CONTENT: 12% vol.

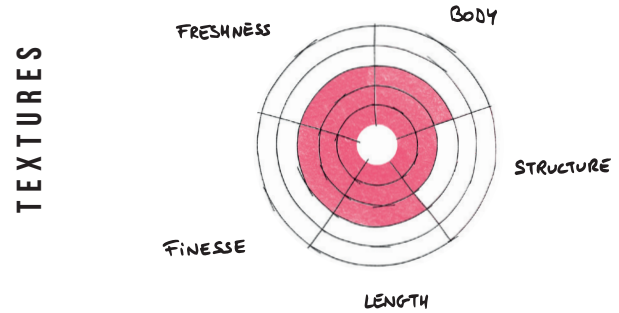
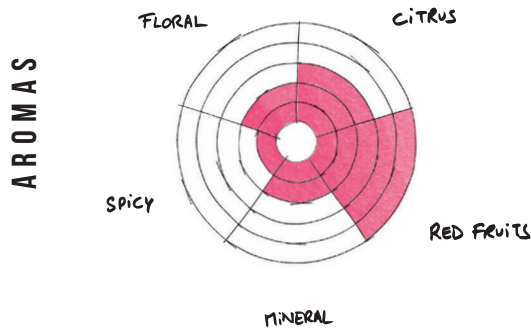


BRUT ROSÉ



TASTING NOTES

Piper-Heidsieck Brut Rosé boasts a vibrant, fruity and intense profile. An aromatic explosion of blood orange, wild strawberries, black cherries and blackberry jam, followed by fragrances of roses and fresh almond.



« With its intense red fruit notes, Brut Rosé is the rosé for true epicureans. It can be enjoyed at any occasion. »
Emilien Boutillat, Chief Winemaker

PERFECT PAIRINGS

A PERFECT ROSÉ FOR ANY OCCASION

CANAPÉS:



BARBECUED MARINATED BEEF BROCHETTES

GOURMET RECOMMENDATIONS:

- Sirloin steak, red onion tatin, smashed small potatoes with Brown butter and veal juice suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

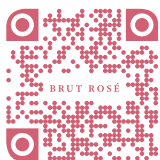
- Salmon fillet, lemon & coriander
- Soup of red fruit with mint leaves
- Grilled courgettes aubergines, tomato and herb sauce

ENJOYING BRUT ROSÉ AT HOME

CELLARING POTENTIAL: 3 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

DISTINCTIONS

92/100 | Jeb Dunnuck 2023

92/100 | Wine Spectator 2023

GOLD | Mundus Vini 2024

GOLD | The Dinks Business 2024