



ESSENTIEL

THE QUINTESSENCE OF THE HOUSE STYLE

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.

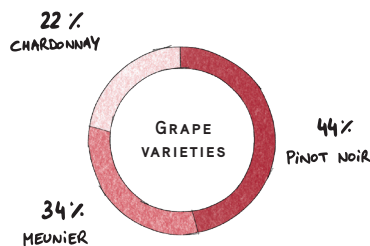
PRECISE // ACCOMPLISHED // BALANCED

ESSENTIEL IS A MULTI-VINTAGE CUVÉE FEATURING A BLEND OF 3 VARIETIES. ITS MAGNIFICENT STRUCTURE, BALANCE AND FRESHNESS ENSURE THAT THIS EXTRA BRUT REPRESENTS THE ICONIC STYLE OF THE HOUSE.

BLENDING SECRETS

TERROIR: More than 50 crus

RESERVE WINES: 23%



IN OUR CELLARS

CELLARING: 2019

AGEING ON LEES:

Minimum of 36 months

DISGORGEMENT DATE: Indicated on the back label

AGEING AFTER DISGORGEMENT:

Minimum of 6 months

DOSAGE: Extra Brut (6g/L)

ALCOHOL CONTENT: 12% vol.

AROMATIC



PLUM



BRIOCHE



GRAPEFRUIT



STEWED QUINCE



ACACIA HONEY

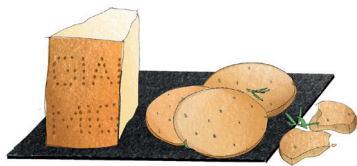


GRILLED NUTS

PERFECT PAIRINGS

PERFECT WITH APPETIZERS AND TO ACCOMPANY A MEAL
 A MAGNIFICENT COMPLEMENT TO FISH AND WHITE MEATS

FINGER FOOD :



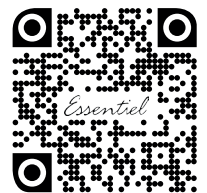
PARMIGIANO REGGIANO SHORTBREAD BISCUITS

GOURMET RECOMMENDATIONS:

- Farm poultry roasted on the bone, lime, juice and parmesan cheese
suggested by « Au Piano des Chefs »

ADDITIONAL INSPIRATIONS:

- Turbot with beurre blanc
- Sea scallops with creamy parmesan risotto
- Verrine of pink Champagne lentils and shallot vinaigrette



SCAN & TRAVEL

Experience a sensory and aromatic journey

ENJOYING ESSENTIEL AT HOME

CELLARING POTENTIAL: 10 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 12 °C

RECOMMENDED GLASSWARE:



DISTINCTIONS

NON VINTAGE CLASSIC BLEND CHAMPAGNE TROPHY

International Wine Challenge 2021 & 2019

93/100

Wine Enthusiast 2021
 Tasted 100% Blind 2020

GOLD

The Drinks Business Champagne Masters 2022
 IWSC 2022
 Mundus Vini 2021
 CSWWC 2021

COUP DE COEUR

Revue du vin de France 2020

92/100

Wine Spectator 2021
 Tyson Stelzer 2020

