



# VINTAGE 2014

THE PHENOMENAL EXPRESSION OF A RADIANT VINTAGE

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.

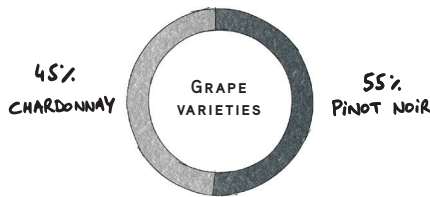
## ELEGANT // RADIANT // INTENSE

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.

### BLENDED SECRETS

**TERROIR:** 19 crus including 87% Grands and Premiers Crus

**VINIFICATION:** 100% Cuvée



### IN OUR CELLARS

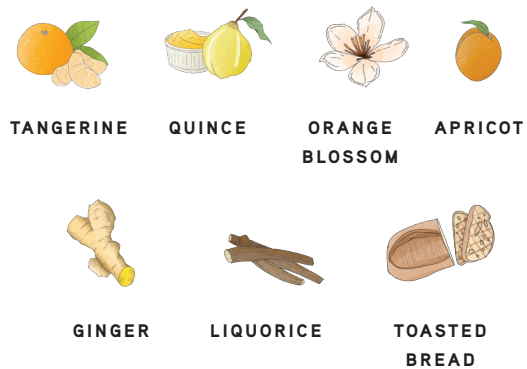
**AGEING ON LEES:**  
Minimum of 5 years

**AGEING AFTER DISGORGEMENT:**  
Minimum of 12 months

**DOSAGE:** Brut (7g/L)

**ALCOHOL CONTENT:** 12% vol.

### AROMATIC



### ACCORDS PARFAITS

ENHANCES SOPHISTICATED DISHES WITH BOLD RICH FLAVOURS

FINGER FOOD :



TRUFFLED WHITE TARMASSALATA WITH WARM BLINIS

#### GOURMET RECOMMENDATIONS:

- Œuf parfait, chorizo emulsion, marinated vinegar, croutons  
*suggested by « Au Piano des Chefs »*

#### ADDITIONAL INSPIRATIONS:

- Creamy Chaource
- Croustis of Reims ham and foie gras and lemon
- Old parmesan cheese & mushroom risotto



#### SCAN & TRAVEL

Experience a sensory and aromatic journey

### ENJOYING VINTAGE 2014 AT HOME

**CELLARING POTENTIAL:** 15 YEARS OR MORE

**SERVING TEMPERATURE:** 10 TO 12 °C

**RECOMMENDED GLASSWARE:**



### DISTINCTIONS

**PLATINUM**  
 & BEST IN SHOW  
 98/100

Decanter World Wine Awards 2021

93/100

Wine Spectator 2021 **GOLD**

International Wine Challenge 2021 & 2022  
 Mundus Vini 2021  
 CSWWC 2021

**MASTER**

The Drinks Business  
 Champagne Masters 2022

