



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

VINTAGE 2006

From a contrasted year comes an unexpectedly elegantly charming wine.

After a heat wave in July, August witnessed violent storms of rain and hail. The Pinots Noirs were exceptionally intense and impetuous while the Chardonnay was ready for a long maturation.

A year that obliged the winemakers to adapt : reducing the proportion of Pinot Noir compared to past years, thus reaching parity between Pinot and Chardonnay to moderate the Pinot Noir's intensity.

The 17 crus that were selected to build the vintage patiently waited 6 years in the House's cellars to reach the perfect balance, and express the wine's generosity, elegance and charm.

TO THE EYE

A pale, crystal-clear yellow, to which the higher proportion of chardonnay brings glints of green. A light, airy effervescence.

TO THE NOSE

Aromas of dried apricots, notes of little red and black berries (raspberry, blackberry) and a hint of spices. Intense and enticing. An ample and generous harmony.

ON THE PALATE

A particularly dense and structured wine, whose generous structure is plush with candied orange peel, highlighted with a touch of smoked tea and toasted almonds. An incredibly long finish and the freshness of the Chardonnays tame the Pinots Noirs' vigor. Balanced and elegantly charming.



48% Pinot Noir
52% Chardonnay
Dosage : 9,5 g/l