

# ESSENTIEL

## THE QUINTESSENCE OF THE HOUSE STYLE

The Essentiel collection comprises champagnes whose complexity and profile meet the strict demands of fine cuisine and the most exacting of wine enthusiasts. The deliberate decision to extend the ageing period, use Extra Brut dosage and provide transparent information are the intended consequences of this philosophy.

### 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 of 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

#### 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 WINEGROWERS

#### 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

#### RESERVE WINES:

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

#### SUSTAINABLE OENOLOGY:

Limited use of œnological treatments (including sulfites)

## ESSENTIEL *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:** 18%

### IN OUR CELLARS

#### CELLARING:

2015

#### AGEING ON LEES:

Minimum of 36 months

#### DISGORGEMENT DATE:

Indicated on the back label

#### AGEING AFTER DISGORGEMENT:

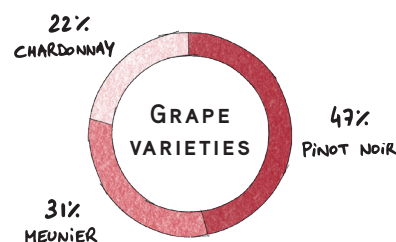
Minimum of 6 months

#### DOSAGE:

Extra Brut (5g/L)

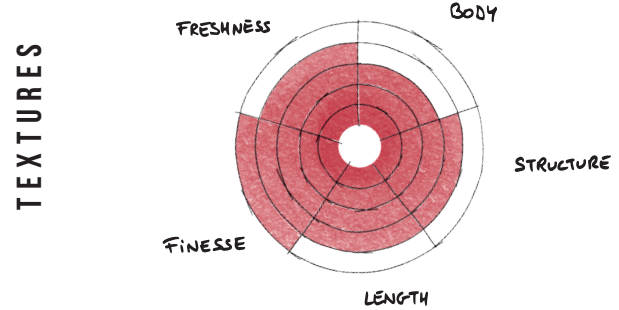
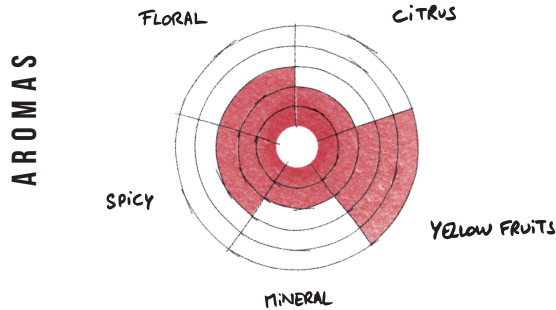
#### ALCOHOL CONTENT:

12% vol.



## TASTING NOTES

Piper-Heidsieck Essentiel boasts a precise, accomplished and balanced profile. The nose delivers initial notes of plum, brioche, grapefruit and candied quince, developing towards aromas of acacia honey and toasted almonds.

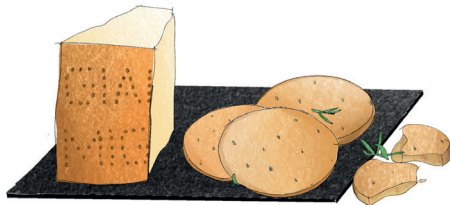


« Essentiel reveals a complex, rich aromatic nose.  
Its precision and excellent balance make for perfect pairing with fine cuisine. »  
Emilien Boutillat, Chief Winemaker

## PERFECT PAIRINGS

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

### CANAPÉS:



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

## ENJOYING ESSENTIEL AT HOME

CELLARING POTENTIAL: 10 YEARS OR MORE

SERVING TEMPERATURE: 10 TO 12 °C

### RECOMMENDED GLASSWARE:



SCAN & TRAVEL

Experience a sensory and aromatic journey

## DISTINCTIONS

**NON VINTAGE  
CLASSIC BLEND  
CHAMPAGNE TROPHY**

International Wine Challenge 2021 & 2019

**COUP DE COEUR**

Revue du vin de France 2020

**93/100**

Wine Enthusiast 2021  
Tasted 100% Blind 2020

**92/100**

Wine Spectator 2021  
Tyson Stelzer 2020

**GOLD**

The Drinks Business Champ. Masters 2022  
IWSC 2022  
Mundus Vini 2021  
CSWWC 2021

Certified



This company meets high standards of social and environmental impact.