



# CUVÉE BRUT

THE SIGNATURE CUVÉE OF THE PIPER-HEIDSIECK 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.

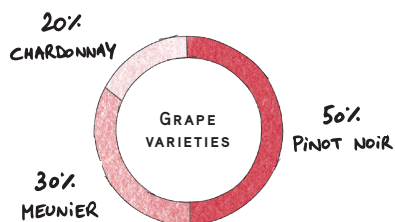
**FRESH // ELEGANT // HARMONIOUS**

CUVÉE BRUT IS AN EMBLEMATIC MULTI-VINTAGE CHAMPAGNE, ELABORATED FROM A BLEND OF MORE THAN 100 CRUS SOURCED FROM 3 GRAPE VARIETIES OF CHAMPAGNE.

## BLENDING SECRETS

**TERROIR:** More than 100 crus representative of the great diversity of the Champagne terroirs

**RESERVE WINES:** Minimum of 30%



## IN OUR CELLARS

**AGEING ON LEES:**  
Minimum of 24 months

**AGEING AFTER DISGORGEMENT:**  
Minimum of 6 months

**DOSAGE:** Brut (8g/L)

**ALCOHOL CONTENT:** 12% vol.

## AROMATIC



WHITE PEACH



FRESH ALMOND



ORANGE BLOSSOM



MINT



TOASTED BREAD



PEAR

## PERFECT PAIRINGS

SUBLIME AS AN APERITIF, A CHAMPAGNE FOR EVERY OCCASION

FINGER FOOD :



TUNA AND SALMON SUSHI & MAKI

## GOURMET RECOMMENDATIONS:

- Fresh tagliatelle, pan-fried king prawns, white butter sauce with champagne  
*suggested by « Au Piano des Chefs »*

## ADDITIONAL INSPIRATIONS:

- Steak tartare
- Young Comté
- Courgette flowers, feta cheese and spelt



## SCAN & TRAVEL

Experience a sensory and aromatic journey

## ENJOYING CUVÉE BRUT AT HOME

CELLARING POTENTIAL: 5 YEARS OR MORE

SERVING TEMPERATURE: 8 TO 10°C

RECOMMENDED GLASSWARE:



## DISTINCTIONS

AWARD  
BEST NON-VINTAGE  
BRUT

Mundus Vini 2020

92/100  
& TOP 100

Wine Spectator 2019

GOLD

CSWWC 2020  
Mundus Vini 2022  
The Drinks Business Champagne Masters 2020 & 2019  
Mondial de Bruxelles 2019

