



Piper-Heidsieck Cuvee Brut 375ml

Price: \$39.95 + refundable bottle deposit and handling fee

Varietal: Chardonnay, Pinot Noir

Brand: Piper-Heidsieck

LCBO Product #: 358696

LCBO:

Region: Champagne, France

Category: Regular Consignment

Bottles Per Case: 12

Bottle Size: 375ml

Availability

Availability in consignment

Background

The oldest of the three Heidsieck champagne houses, Piper-Heidsieck was founded in 1785 by Florens-Louis Heidsieck. Ambitious to make his mark, Florens-Louis created a cuvee which he dedicated and presented in person to Queen Marie-Antoinette, a patronage that one assumes was, at a certain point, abruptly severed.

Upon his death, nephew Christian Heidsieck went into partnership with Henri-Guillaume Piper, an energetic entrepreneur who did much to champion champagne throughout the world. Christian died suddenly, his widow married Henri-Guillaume and the company became known as Piper-Heidsieck.

Today, Piper-Heidsieck has established itself as one of champagne's most consistent and reliable expressions. In 2011, the prestigious FINE Champagne magazine awarded the Piper-Heidsieck Rare first place in its Best 100 Champagnes list.

Under the astute direction of Head Winemaker Regis Camus, Piper-Heidsieck's crisply fresh and radiantly vivacious expressions have ascended, in both quality and stature, to a very high level of excellence.

Tasting Notes

Just like a self-assured romantic character with a strong and chatty personality, this champagne teases and allures us with its festive, light-drenched, pale gold shimmer and joyful display of neat, lively bubbles. Notes of almond and fresh hazelnut accompany the precise ascent of its bubbles. It is lively, subtle and light, leaving a deliciously incisive sensation of smoothness, marked by the pureness of fresh pear and apple and a delicate hint of citrus fruits. A harmonious mixture of bright, crunchy pomelo, blonde grapes and juicy white fruits creates the delightfully surprising sensation of lightness embraced by the structure and depth from the Pinot Noir; all beautifully balanced.

