



# VINTAGE 2012

THE PHENOMENAL EXPRESSION OF A SOLAR 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.

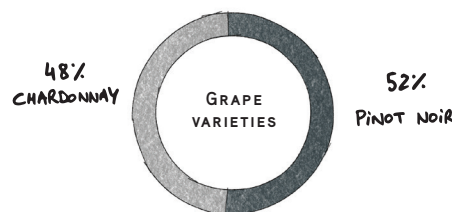
## EXPRESSIVE // SILKY // RADIANT

THE 2012 VINTAGE IS COMPRISED OF CHARDONNAY AND PINOT NOIR GRAPES SOURCED PRIMARILY FROM GRANDS CRUS AND PREMIERS CRUS. THE CUVÉE IS SELECTED AND ACCENTUATED THROUGH MORE THAN 5 YEARS OF AGEING ON LEES.

### BLENDING SECRETS

**TERROIR:** 12 crus including 2/3 Grands and Premiers Crus

**VINIFICATION:** 100% Cuvée



### IN OUR CELLARS

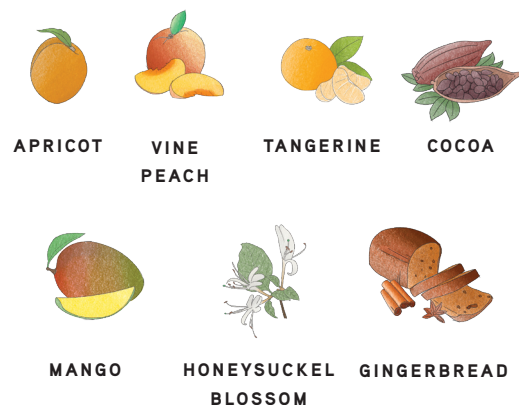
**AGEING ON LEES:**  
 Minimum of 5 years

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

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

**ALCOHOL CONTENT:** 12% vol.

### AROMATIC



### PERFECT PAIRINGS

ENHANCES SOPHISTICATED DISHES WITH BOLD RICH FLAVOURS

FINGER FOOD :



MUSHROOMS STUFFED WITH FRESH CHEESE FINES HERBES AND SMOKED DUCK BREAST

**GOURMET RECOMMENDATIONS:**

- Sea scallops, lentils, smoked hay emulsion  
*by Benjamin Gilles, Chef at the Villa Piper-Heidsieck*

**ADDITIONAL INSPIRATIONS:**

- Beef filet en croûte with foie gras sauce
- Comté aged 36 months or truffled Brie
- Risotto with fresh truffles

### ENJOYING VINTAGE 2012 AT HOME

**CELLARING POTENTIAL:**

20 YEARS OR MORE

**SERVING TEMPERATURE:**

10 TO 12 °C

**RECOMMENDED GLASSWARE:**



### DISTINCTIONS

97/100  
 & TROPHY  
 VINTAGE  
 CHAMPAGNE

IWSC 2019

94/100

Tasted 100% Blind 2020

93/100

Wine Spectator 2019  
 Wine Advocate 2019  
 Jeb Dunnuck 2019

93/100  
 EDITOR'S  
 SELECTION

Wine Enthusiast 2019

**GOLD**

Decanter World Wine Awards 2020  
 International Wine Challenge 2020  
 Mundus Vini 2019 & 2020  
 Mondial de Bruxelles 2019

**CHAMPAGNE  
 MASTER**

Drinks Business Champagne  
 Masters 2020 & 2019

