



MAISON FONDÉE EN 1785

**PIPER-HEIDSIECK**

CHAMPAGNE

**VINTAGE  
2018**

# THE 2018 PIPER-HEIDSIECK VINTAGE TAKES CENTER STAGE

Driven by expertise and innovation, Piper-Heidsieck has created unique champagnes from exceptional wines since 1785. Each vintage champagne is released only in years when quality and expressiveness come together and the Chief Winemaker ensures that each cuvée is imprinted with the house's signature style.



In 2018, Piper-Heidsieck was particularly inspired by nature and decided to create a vintage champagne. Thanks to the precision of its terroirs, the house demonstrates its winemaking expertise by adapting to the land and climate.

The Vintage 2018 offers a harmonious blend of intense fruity and spicy notes, perfectly matching the house's signature style. With rigor, a spirit of transmission, and audacity, Piper-Heidsieck has created a wine that is a perfect match for its expression.





# 2018, A RADIANT YEAR

The Vintage 2018 showed impressive quality thanks to a radiant sun, perfect growing conditions, and generous yields. After a mild, rainy winter, the spring warmth led to numerous storms between May and July.

Following an arid and sunny summer, an early harvest began on August 20<sup>th</sup>, promising fruitiness, elegance, and brightness in the wine character.



# UNVEILING

## THE FRUITY AND BRIGHT EXPRESSIONS

“*Vintage 2018 is very important to me. It was my first vintage champagne blending after I started working at the house. My challenge was to find harmony between Piper-Heidsieck's heritage and my perception of it. Corresponding perfectly to the personality of the year's wines, I wanted to highlight the brightness of the fruits.*”

Émilien Boutillat, Chief Winemaker at Piper-Heidsieck







Blending is an artistic gesture of choices and risk-taking embedded in time. Vintage 2018 showcases the fruity and vibrant accents of this exceptional year.

The Chief Winemaker has therefore selected sixteen crus, mainly Grands and Premiers Crus, originating from the Montagne de Reims. The balance, in equal parts, between 50% black grape varieties and 50% Chardonnay is respected, in line with previous Piper-Heidsieck vintages.

Émilien Boutillat has hand-picked sumptuous young and expressive wines. After ageing on lees for more than fifty months, the Vintage 2018 has an ageing potential of more than fifteen years.



# VINTAGE 2018: INTENSE, LUMINOUS, AND VIBRANT

The first whiff entices with its warmth, then. Aromas of nectarine, red berries, mocha, and fresh almonds emerge. A hint of smoke shortly follows. On the palate, the intense burst of raspberry fruits harmonizes with pineapple and paprika. Vintage 2018 combines finesse and length in joyful and aromatic harmony.





# GASTRONOMIC SUGGESTIONS

Served between 10 and 12°, the Vintage 2018 will further express its personality with the following food pairings:

- Crostini with olive oil, basil, anchovies; Truffle Pizza.
- Tomato variations, spicy jelly, toasted almonds, and raspberries.
- Flambeed prawns with pineapple and honey vinaigrette.
- Langoustine tartare, oyster leaf and chili pepper.
- Grilled squid.
- Tomme cheese



## CREATING TOGETHER

“

*Teamwork is an essential part of the art of blending, especially for the Vintage 2018. It's never a one-man exercise. It is made up of exchanges, learning experiences and open communication.*

”

Émilien Boutillat, Piper-Heidsieck Chief Winemaker





The Winemaker and his team share a common belief and vision and collaborate down to the smallest details.

Each contributes expertise and shares feelings during rich, varied, and sometimes contradictory, but always passionate exchanges. The common objective is to show the true expression of terroir in a specific year and offer a memorable sensory experience.

In 2018, the wines' personalities, qualities, and aromas convinced the oenological committee to craft a vintage characterized by bright and appetizing fruit notes.

In addition, Émilien Boutillat achieved a perfect balance between the toasty notes, part of the house's oenological history, and the fruit, accessible, and attractive. The Vintage 2018 aptly adds a nuance to Piper-Heidsieck's style.



# RELAYING THE ART OF TASTING

For generations, the oenological committee has meticulously documented the weather conditions, vine events, blends, and tasting notes for each cuvée in the Piper-Heidsieck archives.

Choreology is typically used in dance, and it uses a notation system like a musical score, which allows ballet movements to be reproduced and reenacted from generation to generation of dancers. Piper-Heidsieck has decided to apply this unique methodology to describe the different stages of wine tasting.

Dany Lévêque, a choreologist who has worked with Angelin Preljocaj for many years, recorded the movements of the Chief Winemaker and the oenological committee during a wine-tasting session to transcribe the course of the tasting, just as she does for dancers. The house then uses this choreographic transcription as an artistic expression of the oenological committee's practices.

Service 1

Verre ○  
Bouteille ○  
Tablette —  
Emilien ♀

Gouteuses ↑↑  
Gouteurs ♀ 1-3

Emilien ♀

Gouteuses ↑↑  
Gouteurs ♀ 1-3

Emilien ♀

Gouteuses ↑↑  
Gouteurs ♀ 1-3

Caption: Tasting moment by Emilien Boutillat  
Dance notes by Dany Lévêque, choreographer at the Ballet Preljocaj.





# VINTAGE 2018, A SYMBOL OF ETHICAL TRANSMISSION

The launch of the Vintage 2018 is a significant step for Piper-Heidsieck. It represents their new commitment to supporting societal and cultural causes like the Ballet Preljocaj. Developed with high standards and respect for the environment, Vintage 2018 reflects the brand's dedication to sustainability practices.

The Vintage 2018 is an exceptional blend of oenological mastery and unique sensations comparable to dance, an art known for its precision, transmission, and gestures. Tasting Vintage 2018 is both an ephemeral and eternal experience.

Ephemeral because the emotion lasts only as long as what's in the glass, but eternal because its essence is memorable. Like a ballet performance, all that remains is the memory of the moment, but the power of the sensations perseveres.



# THE BALLET PRELJOCAJ AND PIPER-HEIDSIECK: THE BEAUTY OF EXCELLENCE

“ *By supporting the Ballet Preljocaj, one of the world’s most renowned contemporary dance companies, Piper-Heidsieck reaffirms its commitment to a cultural expression where creating greatness is an absolute must. By sharing this inventiveness and respect, we offer beautiful emotions to the public.* ”

Benoit Collard, CEO at Piper-Heidsieck

Founded in December 1984 by Angelin Preljocaj, the Ballet Preljocaj - National Choreographic Center - resides in Aix-en-Provence in a customized space called the Pavillon Noir.

Since 2006, Angelin Preljocaj has turned it into a center of creation, experimentation, and production. It’s a place to train young talents and a space to represent and preserve his ballets. Artists carry out the entire design process, from studio work to stage performance. The Ballet Preljocaj is one of the world’s most inventive dance companies.



As a major supporter of the Ballet, Piper-Heidsieck recognizes the importance of expanding its social and artistic involvement. Piper-Heidsieck, a B Corp-certified house, shares the values of diversity, social and environmental responsibility, and transmission, enriched by the pursuit of emotional and creative audacity, which the Ballet Preljocaj also upholds.





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CHAMPAGNE

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**Certified**



**Corporation**

This company meets high standards of social and environmental impact.