



# CUVÉE SUBLIME

THE PERFECT BALANCE OF GENEROSITY AND ELEGANCE

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.

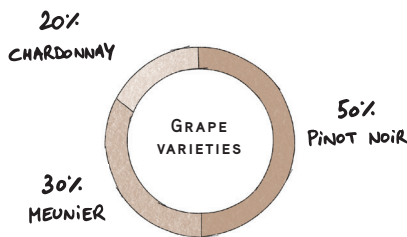
EXOTIC // GENEROUS // VELVETY

A BLEND OF 3 VARIETIES, THIS DEMI-SEC CHAMPAGNE UNDERGOES EXCEPTIONALLY LONG AGEING TO ENSURE EXCEPTIONAL RICHNESS AND A VELVETY TEXTURE.

## BLENDING SECRETS

**TERROIR:** More than 50 crus

**RESERVE WINES:** Minimum of 25%



## IN OUR CELLARS

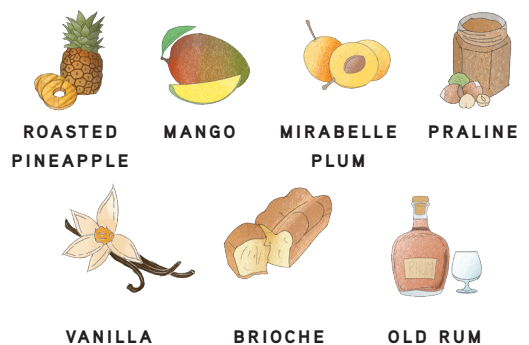
**AGEING ON LEES:**  
 Minimum of 36 months

**VIEILLISSEMENT APRÈS DÉGORGEMENT :** Minimum of 6 months

**DOSAGE:** Demi-Sec (33g/L)

**ALCOHOL CONTENT:** 12% vol.

## AROMATIC



## PERFECT PAIRINGS

MAGNIFICENT WITH ASIAN SWEET AND SOUR DISHES AS WELL AS WITH DESSERT

**FINGER FOOD :**



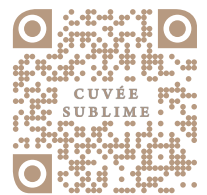
NEMS SAUCE SWEET CHILI

**GOURMET RECOMMENDATIONS:**

- Toasted brioche, lemon and praline  
*by Benjamin Gilles, Chef at the Villa Piper-Heidsieck*

**ADDITIONAL INSPIRATIONS:**

- Sweet and sour pork
- Selection of blue cheeses
- Tarte tatin



**SCAN & TRAVEL**

*Experience a sensory and aromatic journey*

## ENJOYING CUVÉE SUBLIME AT HOME

**CELLARING POTENTIAL:** 5 YEARS OR MORE

**SERVING TEMPERATURE:** 8 TO 10°C

**RECOMMENDED GLASSWARE:**



## DISTINCTIONS

<b>GOLD</b>	Champagne & Sparkling Wine World Championship 2019	<b>92/100</b>	Tasted 100% Blind 2020 et 2019	<b>91+/100</b>	Wine Advocate 2019
	Concours mondial de Bruxelles 2018 Drinks Business Champagne Masters 2018 & 2020 International Wine Challenge 2016	<b>16/20</b>	Bettane & Desseuve 2018		

