Brut Sauvage 1982 and Hors-Série 1982 are the result of the same harvest, the same blend and the same dosage. Both were bottled on the same date. While they share common aromas, their respective ageing processes have prompted them to mature differently.

Sauvage
BRUT 1982

TO THE EYE
With a delicate effervescence, the golden yellow robe with glints of amber shimmers in the glass.

ON THE NOSE
The wine divulges a burnished nose with luscious candied fruits such as pineapple, quince and plums. Accents of frangipane and madeleine provide a touch of pastry, complemented by a note of white chocolate.
Nuances of sweet spices such as vanilla and nutmeg hone the wine's structure.

ON THE PALATE
The voluptuous freshness conjures notes of chestnut honey. This generosity unveils warm harmonies of aged rum with a touch of Espelette pepper at the finish.

FOOD AND WINE PAIRING
- Bresse poulard with morel cream sauce
- Tomme de Savoie
- Pecorino with truffles



MAISON FONDÉE EN 1785
PIPER-HEIDSIECK
CHAMPAGNE

Hors-Série
1982

THE SIGHT
Effervescence is delicate in a luminous robe with glints of pale gold.

THE NOSE
The expressive, voluptuous and fruity nose gradually develops to reveal initial notes of mirabelle plums, kumquats, dried pineapple and fresh quince. Then appear hints of blueberry and coffee beans, leading to spicy aromas of ginger and bergamot tea that temper the vintage's vivacious character.

THE PALATE
The wine unfurls on the palate to reveal fruity notes, highlighted by a creaminess reminiscent of honey made from fir trees. Smoky accents of coffee beans and toast balance out the wine's minerality. The taut fresh mouthfeel is surprisingly seductive. In the finish, a subtle touch of cocoa and mirabelle brandy complete this travel through time.

FOOD AND WINE PAIRING
- Sautéed sole fillet with lemon-lime sauce and Tonka bean
- Fresh goat cheese with rosemary and a touch of honey
- Cassava attiéké, currants, sautéed vegetables with Espelette pepper