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PALACE

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H O T E L



**PIPER-HEIDSIECK**

CHAMPAGNE





MAISON FONDÉE EN 1785

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AFTERNOON TEA



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Founded in 1785, Piper-Heidsieck owes its international success to its bold leadership, with innovation always remaining at its core.

From being a favourite of Marilyn Monroe (who claimed she liked a glass to wake up in the morning) to being the first ever bottle of Champagne to feature in a movie (the 1933 Laurel and Hardy film 'Sons of the Desert'), it has long links to the world of cinema.

In recent years, it has been the Champagne served at the Oscars.

Over the centuries, Piper-Heidsieck, known for its iconic cuvées, has fostered its reputation of international wine excellence well beyond the borders of France through its long-standing love affair with cinema and fashion. Since 2018, the Maison has been paired perfectly with one of the youngest Chief Winemakers, Émilien Boutillat, charged with safeguarding Piper-Heidsieck's unique philosophy and leading the House into the future.

Proud to hold a dual certification of VDC and HVE\* in its vineyards since 2015, Piper-Heidsieck continues to improve the quality and authenticity of its wines and acknowledges the importance of its global responsibility to positively impact the environment through sustainable practices. Since its foundation, Piper-Heidsieck is free from convention and aspires to innovate and convey selfexpression.

Today, it brings together Champagne drinkers from 100 countries worldwide, with one bottle popped every eight seconds.

Today, the house is owned by the same family as Charles Heidsieck, Rare Champagne, Biondi-Santi and Château La Verrerie, benefitting from the quality ethos that drives the continual investment in winemaking and vineyards from the Descours family.

\* VDC: Sustainable Viticulture in Champagne

HVE: High Environmental Value



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The Essentiel range is produced exclusively for fine dining restaurants. The Essentiel Cuvée Réserve Extra Brut and the Essentiel Blanc de Blancs Extra Brut are made in limited quantities and for the table, with their low dosage (5 g/l and 4.8 g/l respectively) and extra ageing on lees (minimum 4 years) making them ideal for whetting the palate.

The Cuvée Sublime is one of Champagne's best-loved Demi-Secs. With a dosage of 35 g/l and a bright bite of acidity, it shows exquisite balance and generosity, making an elegant partner for desserts or cheeses.

The Rosé Sauvage is a boldly gastronomic wine, made with an unusually large proportion of redwines (20-25% depending on the vintage base) giving it impressive structure and intensity. It eschews the trend for water-pale rosé and delivers plenty of concentration and personality.

Lastly, the Vintage is made from primarily Grand and Premier Cru vineyards and is a blend of average 50% Chardonnay and 50% Pinot Noir. Vintage 2012 is an excellent example of a wonderful vintage, the wine has soft texture and intense floral, cherry and greengage notes mixed with a savoury salinity and a touch of spice. Vintage 2014 is an elegant, radiant and intense vintage.



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£ 25.00

## AFTERNOON TEA MENU

Selection of Finger Sandwiches:

Smoked Salmon & Sour Cream

Egg Mayonnaise with snipped chives

Honey Roast Ham with Roquette and Grain Mustard

Mature Scottish Cheddar and Vine Tomato

Homemade Plain & Sultana Scones

With Fruit Jam & Chantilly Cream

Selection of cakes

Selection of Blended Teas & Herbal Infusions or Coffee

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## CHAMPAGNE

125ml

Essentiel Cuvée Réservee Extra Brut NV, Piper-Heidsieck  
Champagne, France

*Crisp and refreshing with aromas of fresh apples, almonds and crisp citrus notes.*

16.00

Cuvée Sublime Demi-Sec NV, Piper-Heidsieck  
Champagne, France

*Complex aromas of tropical fruits and roasted pineapple alongside notes of vanilla, caramelised pear and freshly toasted brioche.*

18.50

Essentiel Blanc de Blancs Extra Brut NV, Piper-Heidsieck  
Champagne, France

*Notes of raisins, mirabelle plums and pears with aromas of zesty lemon and fresh brioche.*

19.00



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## CHAMPAGNE

By the Bottle

59. Essentiel Cuvée Réservee Extra Brut NV, Piper-Heidsieck  
Champagne, France  
*Crisp and refreshing with aromas of fresh apples, almonds and crisp citrus notes.*  
69.50

60. Cuvée Sublime Demi-Sec NV, Piper-Heidsieck  
Champagne, France  
*Aromas of tropical fruits and roasted pineapple alongside notes of freshly toasted brioche.*  
79.50

61. Essentiel Blanc de Blancs Extra Brut NV, Piper-Heidsieck  
Champagne, France  
*Full-bodied with notes of raisins, mirabelle plums, pears and a peppery touch.*  
82.50

62. Rosé Sauvage NV, Piper-Heidsieck  
Champagne, France  
*Well-balanced with notes of berries and a long, smoky finish.*  
87.50

63. Vintage 2014, Piper-Heidsieck  
Champagne, France  
*Refreshing and silky with aromas of orange blossom, apricot, brioche and a hint of toasted almond.*  
99.50

64. Sténopé 2011, Devaux  
Champagne, France  
*Bright and fresh, with creamy mouthfeel and notes of bergamot, candied fruit and brioche.*  
192.50

65. Millésime 2008, Rare Champagne  
Champagne, France  
*Complex with notes of exotic fruits, spices and floral touches.*  
275.50

66. Comtes de Champagne Blanc de Blancs 2011, Taittinger  
Champagne, France  
*Generosity, voluptuousness and volume, highlighted by characteristic grapefruit and citrus notes. The zesty finish is long, lingering and complex.*  
380.50

67. Rosé ER2 (Gift Box) 2011, Fleur de Miraval  
Champagne, France  
*Elegant flavours of almond, toasted brioche and candied orange peel are well balanced with a saline freshness and a fine delicate mousse.*  
590.50

68. Hors-Série Vintage Brut 1982, Piper-Heidsieck  
Champagne, France  
*Luscious notes of plums, kumquats, dried pineapple and fresh quince are highlighted by a touch of ginger and bergamot tea on the palate.*  
665.50

