



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

#PIPERBBQ





ROSÉ SAUVAGE

JULIA

MIXOLOGIST

Pink power!

A DAZZLING UNIQUE BLEND

Created by the Cellar Master Régis Camus and launched in 2005, Rosé Sauvage is the fruit of an original blend formed by a masterful alliance of red and white wines. Rosé Sauvage offers an experience so intense it transports you from the very first sip.

A DISTINCT PERFECT BALANCE

To the eye, Rosé Sauvage evokes the colours of a sparkling ruby. The wines coming from “Les Riceys” vineyards in the Aube department lend it deep scarlet hues, like the shimmering red of poppies, symbolic of the perfect balance of strength and elegance.

A DEEP EXPLOSIVE BOUQUET

With a decisive initial attack mellowing into notes of luscious red fruits and a sensational spiced and smoked finish, Rosé Sauvage is a delectably high-spirited champagne. Imagine black berries, black currents and strawberries on a bed of gold, served with tangerines and enhanced with delicious hints of saffron.

A SURPRISING, UNCONVENTIONAL UNION

An explosion of red fruits with exceedingly intense aromas, Rosé Sauvage awakes new sensations and inspires a multitude of whims. In a perfect harmony of flavours, the sweet spices of this flamboyant wine magnify the fragrances that make our summer nights so unforgettable. This champagne will enchant the most sun-kissed meals such as grilled meat.

A word from **RÉGIS CAMUS**,

our Cellar Master

« Rosé Sauvage is a lively, structured gourmet wine, a perfect reflection of our House values. The secret behind its incredible intensity lies in the especially large proportion of Pinot Noir red wines predominately sourced from “Les Riceys” vineyards in the Côte des Bar, which give it such a remarkable, original character. »

Régis Camus and Séverine Frerson, Deputy Cellar Master.



BBQ style

BUBBLES & GRILL

To seal this pairing between a creative champagne and summer recipes, an original concept was needed... Piper-Heidsieck accepted the challenge. In creating a special BBQ gift box for Rosé Sauvage, the House has once again defied the codes by glamorizing this great classic of weekends outdoors, the very symbol of the pleasures of nature and friendly gatherings...



SCARLET AND FRESH

More than just innovative packaging, the BBQ gift pack is an ode to the pleasures of life in nature, far from constraints. Under its rosé-red cover lies a pack with a myriad of reflections.



JUST CALL ME PIPER BBQ!

The pink-labelled bottle finds its natural place in this never before seen pack, offering exclusive packaging featuring a grill as well as an ice bucket... Elegant sophistication, Rosé Sauvage first delights the eye before pleasing the palate with its intense, audacious bouquet.



HOT AND ICY

Under the grill lies the ice! The Summer Grill holds another delightful surprise: once the package is open, it can be used as an ice bucket! It is up to each person to use this “two-in-one” grill to spark the imagination by experiencing either hot or cold!



A word from **RÉGIS CAMUS**,

our Cellar Master

« Rosé wines, notably those with character, became popular in the early 2000s, just as barbecue was becoming an elegant way to casually entertain. »

Paradoxically, Rosé Sauvage is the most demanding cuvée to produce: colour, fragrance and flavour must join with the unexpected. »

A word from **PETER DE CLERCQ**,

Head Chef

« The delicious aromas of a barbecue spread quickly as I sit down with a glass of rosé champagne for an aperitif. For me, the spiced flavours emanating from the flames and the food on the barbecue marry perfectly with the fragrance and taste of Rosé Sauvage. It's an experience to relive time and time again. »



Great flavours

INTENSE IDEAS

The authentic, simple and interactive spirit of barbecue cooking corresponds perfectly to the intensity of our rosé champagne. It takes the same approach, bringing together powerful and frank sensations into one.

LOVE AT FIRST SIGHT RECIPES

The perfect accompaniment to duck à l'orange and other red meat dishes, Rosé Sauvage enhances all red meats (lamb, veal, beef, duck breast fillet) as well as fish such as tuna or salmon.

PURE TALENT

The surprising union between barbecue cooking and the Rosé Sauvage Champagne seduced Peter De Clercq, the Head Chef at Restaurant Leckerlijc in Belgium. He shares with us his ideal recipe for bringing out the best in the Rosé Sauvage.

“ROSÉ SAUVAGE” FILLET OF BEEF

ON A BED OF ROSÉ SAUVAGE WITH FRESH ROSEMARY
AND RED WINE BARREL WOOD CHIPS



INGREDIENTS (serves 4)

◆1 kg fillet of beef ◆400 ml water ◆400 ml Piper-Heidsieck Rosé Sauvage Champagne ◆4 sprigs of rosemary ◆8 potatoes (Belle de Fontenay) ◆3 white onions ◆2 tablespoons of mustard ◆100 ml red wine vinegar ◆1 tablespoon of mustard seeds ◆4 tablespoons chopped tarragon ◆red wine barrel wood chips (available in all good gardening centers) ◆Barbecue grill oil, BBQ spice mix, rock salt, pepper

For the béarnaise sauce:

◆200 ml tarragon vinegar ◆400 ml Piper-Heidsieck Rosé Sauvage Champagne ◆1 bunch of tarragon ◆black peppercorns ◆2 shallots

PREPARATION

Red wine barrel wood chips

Soak for 15 minutes in water before use.

Drain and place them amongst the embers.

The sauce

Heat all the ingredients together for 20 minutes, leave to cool and then strain.

The meat

- ◆Coat the whole fillet of beef in barbecue oil and season with BBQ spices, rock salt and cracked black pepper.
- ◆Pour the water and champagne along with the fresh rosemary into an ovenproof dish
- ◆Place the dish in the coals and place the grill over the coals that the fillet will go on.
- ◆Barbecue the fillet of beef letting the champagne infuse its flavour into the meat, until it is cooked to your liking.

Side dishes

- ◆Fill a dish with rock salt and sprigs of fresh rosemary.
- ◆Place the unpeeled potatoes onto the rock salt and rosemary.
- ◆Bake in the oven for 30 minutes at 200°C.
- ◆Place the onions into the coals until they are cooked.
- ◆Leave to cool and then peel.
- ◆Mix together the mustard, vinegar, mustard seeds and tarragon.
- ◆Chop the potatoes and onions into large chunks and baste with the sauce.
- ◆Serve with grilled vegetables (coated in grilling oil and seasoned with salt and pepper).

Enjoy!



LOVE AT FIRST SIGHT

Recipe





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