

Pierre Pétters

CHAMPAGNE

À LE MESNIL-SUR-OGER

CUVÉE MILLÉSIMÉE

LES MONTJOLYS

BLANC DE BLANCS - GRAND CRU

Terroir of "Le Montjoly" is located in the Grand Cru village of Les Mesnil sur Oger and enjoys higher percentage of clay with flints and deeper soil than most of other sites of the village.

Seven parcels from this terroir, yield the grapes used to make this extremely rare and already sought-after cuvée. They are vinified separately and undergo different vinification.

Partial Malo, the cuvée always result from a blend of a very sharp selection of the best available juices.

Each vintage age at least 6 years on the lees before disgorgement.

These vines, impacted by the quality of the terroir and our mass selection practices, provide the definitive statement of the particular style of this clayey terroir. A wine which achieves an ideal combination of an aerial nose and a mix of full mouth, resonance and mineral vividness.

DOSAGE

3,5 to 4,5 g/L



The robe is clear yellow with hints of green which are typical of the Chardonnay varietal. The mousse is fine and regular with a pretty ribbon of strong bubbles.



Aerial, mixing finesse and complexity, the nose opens up on a bunch of white flowers and freshly baked bread, evolves to citrus. Once aerated, the first notes of biscuit and hazelnut, to make way to a vivid chalky minerality.



The attack is very pure and intense. Aromatics of green apple leave quickly space to a lemon confit center, linden blossom et sweet spices.

The tight finale but with an extreme length, shows almond and chalk and has probably less youthful austerity than his sibling Les Chétilons.

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