

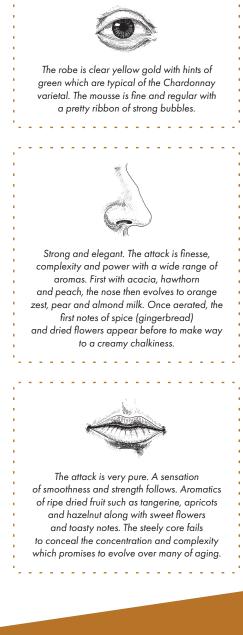
CUVÉE SPÉCIALE **LES CHÉTILLONS** BLANC DE BLANCS - GRAND CRU

The grapes used to compose this vintage come from three aged parcels located in the beautiful terroir of Les Chétillons at Le Mesnil sur Oger. The minerality of the chalky soil is evident in this 100% Grand Cru Chardonnay. As always with a vintage Champagne, it is produced exclusively using the grapes from one harvest year, whatever the year.

This wine ages in our cellars a least 72 months on the lees and one more year on the cork after disgorgement before to be release







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