

Pierre Peters

CHAMPAGNE

À LE MESNIL-SUR-OGER

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

DOSAGE

3,5 to 4,5 g/L



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



Strong and elegant. The attack is finesse, complexity and power with a wide range of aromas. First with acacia, hawthorn and peach, the nose then evolves to orange zest, pear and almond milk. Once aerated, the first notes of spice (gingerbread) and dried flowers appear before to make way to a creamy chalkiness.



The attack is very pure. A sensation of smoothness and strength follows. Aromatics of ripe dried fruit such as tangerine, apricots and hazelnut along with sweet flowers and toasty notes. The steely core fails to conceal the concentration and complexity which promises to evolve over many of aging.

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