

Pierre Pétters

CHAMPAGNE

À LE MESNIL-SUR-OGER

CUVÉE

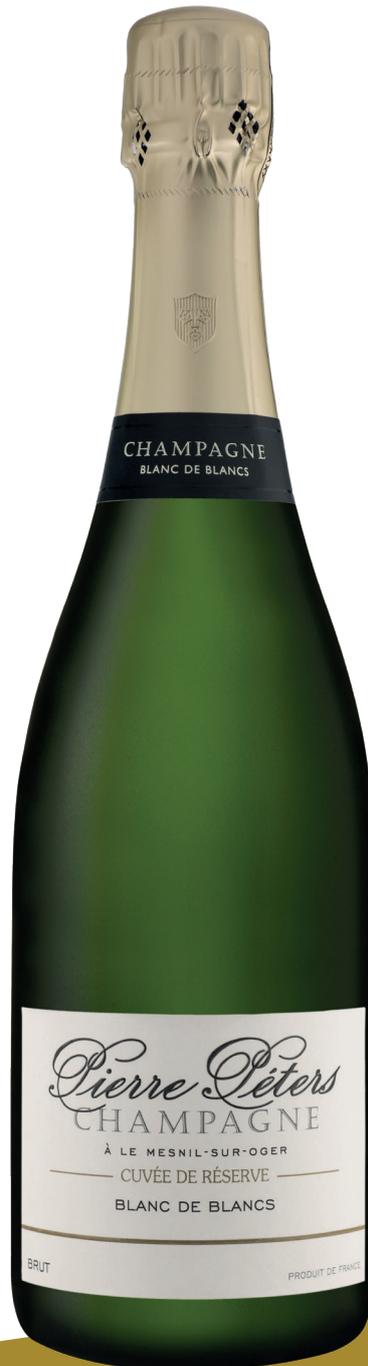
RÉSERVE

BLANC DE BLANCS

This 100% Grand Cru Chardonnay non-vintage Champagne has an inherent complexity on the palate thanks to the addition of at least 45% reserve wines to the blend. Our perpetual reserve of wines which is inspired by the Solera Method, is enriched with more than 25 different years, with vintages going back to 1988.

DOSAGE

6 to 7 g/L



The wine is limpid, pale gold in color with hints of green which are typical of Chardonnay. The mousse is fine and regular with a pretty ribbon of bubbles.



The first approach is both flowery and fruity, next come the notes of almond and fresh bread finishing with touches of citrus and green apple leaving a graceful impression of smoothness and freshness.



The first impression is frank, associating both finesse and smoothness, and is dominated by white flower fruits (lemon and pear) and floral notes (acacia). The mid-palate is nervy and taut.

The finish is persistent with pure citrus flavors and a twist of salinity which confirms the fact that the majority of the fruit is sourced from the great village of Le Mesnil sur Oger; the balance coming from the equally prestigious Grand Cru villages of Oger, Cramant and Avize.

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