

## Champagne Pierre Péters, `Cuvée de Réserve` Blanc de Blancs NV

Le Mesnil-sur-Oger, Champagne, France



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Rodolphe Péters</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Sustainable, Vegetarian</b>

### PRODUCER

Pierre Péters, one of Champagne's most renowned growers, produces exclusively Blanc de Blancs champagnes, which are generally rated as being among the finest produced in the region. The domaine is based in Le Mesnil-sur-Oger, in the heart of the Côte des Blancs, and was one of the first growers to start selling their own champagnes in 1919. Sixth-generation grower, Rodolphe Péters took over the running of the family estate from his father, François in 2008, having been involved in the assemblage since 2000. He initiated the house's 'perpetual reserve' of reserve wines in the late 1990s. A graduate in oenology and business, Rodolphe believes that "a good winemaker must listen to his raw materials", practising minimal intervention both the winery and the vineyards.

### VINEYARDS

The domaine owns 82 plots over nearly 20 hectares of sustainably-managed vineyards. Sixteen hectares lie within the Côte des Blancs, primarily in Le Mesnil-sur-Oger, as well as the other prized villages of Avize, Cramant, Oger and Vertus. The plots are distinguished by their soils, which range from limestone to 'argile à silex' (a specific mix of clay with flint) and give very different styles of wines. The domaine also owns three hectares of vineyards near Sézanne and one in the Côte des Bars. The Cuvée de Réserve is Pierre Péters' signature wine and as such is made exclusively from Chardonnay from Grand Cru villages across the Côte des Blancs. The majority of the fruit is sourced from the great village of Le Mesnil sur Oger with its exceptional soils adding tension and a touch of salinity to this wine.

### VINIFICATION

After carefully monitoring the maturity in the vineyards, whole bunches of grapes were harvested by hand and transported to the winery. The grapes were gently pressed using a pneumatic press that enables a steady flow, while naturally filtering as much solid matter as possible from the must. The first fermentation took place in stainless steel tanks. The wine remained in tank on lees (with regular tastings) until the assemblage, when 50% reserve wines were added to the blend. The reserve wines come from Rodolphe's 'perpetual reserve' which is based on the 1988, 1990, 1993 and 1996 harvests. These reserve wines are stored in a combination of large foudres, concrete, stainless steel and cement vats, which give real diversity to the blend. The wine was kept on the lees for a minimum of two years before disgorgement, which adds depth and complexity to this Cuvée. The wine received a dosage of 6-7 g/l.

### TASTING NOTES

The Cuvée de Réserve is pale gold in colour with a fine mousse and vivacious bubbles. The nose is powerful, displaying saline and flint aromas at first, followed by white fruits. The palate has great energy and an elegant texture, with vibrant notes of hazelnuts and fresh almonds.