

Champagne Pierre Péters, `Les Chetillons` Cuvée Spéciale Blanc de Blancs 2014

Le Mesnil-sur-Oger, Champagne, France



Grape Varieties	100% Chardonnay
Winemaker	Rodolphe Péters
Closure	Natural Cork
Bottle Sizes	75cl, 150cl

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

Pierre Péters own 82 plots over nearly 20 hectares of vineyard, all of which are managed sustainably. Sixteen hectares lie within the Côte des Blancs, mainly in Le Mesnil-Sur-Oger, where the domaine is based, as well as the other prized villages of Avize, Cramant, Oger and Vertus. Les Chétillons is the domaine's celebrated single-vineyard. It is sourced from three parcels of old vines, which are 50 years old average with the oldest plantings dating back to 1936. Les Chétillons lieu-dit lies on an east-northeast facing hillside in Le Mesnil-Sur-Oger. The soil here is rich in limestone, resulting in very powerful and long-lived wines.

VINTAGE

Despite warm dry spring weather, which had producers predicting a late August harvest, cool wet weather in July and August slowed the ripening process down and the Champagne. The inclement weather increased the risk of disease in the vineyards. September was warm and dry, which saved the crop from the damper preceding months and harvest began in the second week of September.

VINIFICATION

Each of the three parcels from 'Les Chétillons' was vinified separately. The wines were fermented in stainless steel and remained in tank on their lees (with regular tastings) until the assemblage. Following the second fermentation, the wine aged for a minimum of six years on lees before disgorgement. Unlike the other Champagnes, which are riddled automatically on gyro-palettes, the bottles of 'Les Chétillons' are turned by hand using the traditional riddling method.

TASTING NOTES

`Les Chetillons` is best characterized by elegance and minerality. On the nose it has an impressive aromatic richness, with aromas of spring flowers, white fruits, and citrus notes. The palate is vibrant with bright, fresh acidity and a delicate persistent mousse.