

Champagne Pierre Péters, `Les Montjolys` 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 Montjolys single-vineyard cuvée comes from seven parcels within the only site in Le Mesnil-Sur-Oger where argile à silex is found. The deep clay soils give Les Montjolys its richer, smokier character and more rounded, creamy texture.

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

The seven parcels were all vinified separately. Fermentation took place 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.

TASTING NOTES

On the nose, 'Les Montjolys' has aromas of white flowers, freshly baked bread and a touch of hazelnut. The palate is poised, with citrus fruit flavours, linden blossom and frangipane which linger on the long finish.