

Champagne Pierre Péters, `L'Esprit` Cuvée Millésimée Blancs de Blancs 2017

Le Mesnil-sur-Oger, Champagne, France



Grape Varieties	100% Chardonnay
Winemaker	Rodolphe Péters
Closure	Diam Myfik
ABV	12%
Residual Sugar	4.1g/L
Acidity	6.26g/L
Wine pH	3.23
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 in 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. L'Esprit is made using fruit which comes from four single vineyards located in Le Mesnil, Oger, Cramant and Avize.

VINTAGE

Rodolphe Péters has high expectations for the 2017 vintage, despite its challenging conditions. Significant frost damage in early April resulted in a 30% reduction in yields. Favourable conditions in the first part of the season were followed by a heatwave in late June. Heavy rain and high temperatures at the end of August increased the threat of disease, but the Chardonnay grapes were unaffected. Harvest took place in the second week of September, resulting in deep and concentrated wines.

VINIFICATION

Fermentation took place in stainless steel and the base wines remained in tank on the lees (with regular tastings) until the assemblage. Following the second fermentation, the wine aged for a minimum of four years on lees before disgorgement. The wine received a dosage of 4.5-5.5 g/l.

TASTING NOTES

On the nose, delicate floral notes interlace with dried fruits, citrus and almond. There is a soft mineral influence that adds both complexity and elegance. The palate is well-balanced and stylishly elegant, with delicate notes of lemon and stone fruit, tangerine and toasted bread. The finish is persistent with candied citrus flavours and a chalky minerality that adds a twist of salinity. This Champagne represents the perfect balance between strength and finesse.