

Champagne Pierre Péters, `L'étonnant Monsieur Victor` Edition TB15 Blanc de Blancs NV

Le Mesnil-sur-Oger, Champagne, France



Grape Varieties	100% Chardonnay
Closure	Natural Cork
ABV	12%
Residual Sugar	3.45g/L
Acidity	7.15g/L
Wine pH	3.17
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. This multi-vintage blend is assembled through a rigorous selection of the best vats of the Péters' 'perpetual reserve', as well as the best wines chosen from the latest harvest from Les Chéfillons, the domaine's celebrated single-vineyard. Les Chéfillons 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.

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 aged for six years in the cellars on a natural cork. The wine received a dosage of 3.5-4.5 g/l.

TASTING NOTES

Brilliant gold in appearance, the cuvée has a very fine mousse and a persistent ribbon of bubbles. The nose is characterised by a mixture of rich, yellow fruit and acacia flower that evolve to give notes of saffron, citrus rind and hazelnut in the glass. The palate is dense yet smooth with a wonderful dimension of flavour, marrying layers of sweet spices, grapefruit, Mirabelle plum and fresh hazelnut. The long, almost salty, finish reveals notes of candied mandarin orange and grilled almonds.