

## Champagne Pierre Péters, Cuvée `Rosé for Albane` NV

Le Mesnil-sur-Oger, Champagne, France



### 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 Chardonnay comes from Les Musettes, a climate in Le Mesnil, while the Meunier comes from Cumieres and Dammary.

### VINIFICATION

Fermentation took place in stainless steel and remained in tank on their lees (with regular tastings) until the assemblage, when the Chardonnay was blended with a Rose de Saignée. Following the second fermentation, the wine aged for a minimum of six years on lees before disgorgement. The wine received a dosage of 7-8 g/l.

### TASTING NOTES

Delicate pink hues, with fine, persistent bubbles, the Cuvée `Rosé for Albane` is full of freshness and purity. On the nose, fresh strawberry, raspberry and gooseberry mingle with delicate floral notes. Aromas of pink grapefruit and pomelo follow, bringing a beautiful impression of smoothness and elegance. These notes carry through on the palate, and creamier characters appear. Just the right amount of sweetness allows the vibrant fruit flavours to shine, but does not mask the chalky minerality of Le Mesnil Chardonnay that emerges with vigour on the finish.

Grape Varieties **55% Chardonnay**  
**45% Pinot Meunier**

Winemaker **Rodolphe Péters**

Closure **Natural Cork**

ABV **12%**

Residual Sugar **7g/L**

Bottle Sizes **75cl**