

# Pierre Peters

## CHAMPAGNE

PROPRIÉTAIRE-RÉCOLTANT

### L'ÉTONNANT MONSIEUR VICTOR BLANC DE BLANCS GRAND CRU

#### *Fact Sheet*

L'Étonnant Monsieur Victor is above all a Péters' family project and adventure. This surprising and extraordinary wine goes against the current trend of single-vintage, single-vineyard Champagnes and is elaborated in accordance with the time-tested Champagne savoir-faire of multi-vintage blends. We called upon the talent and passion our son, Victor, to personalize the labels with his artwork enforcing the truly unique character of each and every bottle.

Our ambition being to offer the greatest multi-vintage Champagne that we could possibly elaborate, we undertook the task of rigorous selection of the best vats of our Perpetual Reserve starting from the year 1988 (wines conserved in stainless steel and concrete vats and big casks) as well as the best vat chosen from the latest harvest from the terroir Les Chétilons. We then blended these wines together in almost equal quantities before bottling. The older vintages educate the younger wine which in turn enriches the whole with its specific character and youth.

For the optimum development of this Grand Cru 100% Chardonnay champagne, we allow L'Étonnant Monsieur Victor to age for 5 years on natural cork in our cellars.

The code associated with each edition of these cuvées is in reference to the artist that Victor deeply admires and parodied (MK for Murakami) and the base year of the blend (09 for 2009, 10 for 2010, etc...)

#### *Tasting Notes*

**Appearance :** The robe is brilliant gold with nuances of green, typical of the Chardonnay varietal. The mousse is very fine and discreet with a persistent ribbon of bubbles.

**The Nose :** The first approach is rich, a mixture of yellow fruit and acacia flower. Once aerated, the noble notes of saffron, citrus rind and hazelnut appear.

**Palate :** The attack is frank and smooth with a perfectly integrated knotted bubble. The wine is dense, the mouth is full, marrying sweet spices, grapefruit, Mirabelle plum and fresh hazelnut. The long almost salty finish reveals notes of candied mandarin orange and grilled almonds.



[www.champagne-peters.com](http://www.champagne-peters.com)

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