

Pierre Pétters

CHAMPAGNE

À LE MESNIL-SUR-OGER

CUVÉE

GRANDE RÉSERVE

BLANC DE BLANCS - GRAND CRU

A sharp selection of 4 top parcels of our most beautiful crus of the Cote des Blancs (Le Mesnil, Avize, Cramant, Oger), blended to about 20% of the best of our Perpetual Reserve.

This Cuvée age at least 36 months on the lees before disgorgement

DOSAGE

5 g/L



The wine is like crystal, the robe is golden with hints of green typical to the Chardonnay. The mousse is fine and regular with a pretty ribbon of strong bubbles.



First nose is flowery, full of fresh flavors quickly evolving to notes of white peaches and citrus peel. Some hints of toasted bread, as well.



This wine shows its generosity on the palate while remaining very pure and elegant.

First sip is both greedy and tense, dominated by white fruits, lemon confit and tangerine peel. Then come fine hints of grilled hazelnut.

The finish reveals the typical chalk of Le Mesnil sur Oger which brings to the wine a vivid effect and a long after-taste of sea salt and iodine.

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