

CHAMPAGNE PIERRE PÉTERS CUVÉE DE RESERVE BLANC DE BLANCS



100% Chardonnay. Includes at least 40-50% reserve wines from a perpetual reserve started in 1988. Crystalline pale gold with subtle green reflections and a persistent, fine bead of bubbles. Floral and fruity aromas of honeysuckle, acacia and white flowers. As it opens, it reveals layers of brioche, almond and citrus zest, with chalky, stony underpinning. Flavors of green apple, Meyer lemon and pear. The texture is pillowy yet focused, with a racy acidity that provides tension and energy. Long and refined, with a distinct saline minerality and refreshing citrus notes.

Estate-grown grapes from 67 different parcels across the prestigious Côte des Blancs, Champagne, France. These 47 acres of sustainably farmed, east-facing hillside vineyards are primarily located in the Grand Cru villages of Le Mesnil-sur-Oger, Oger, Cramant, and Avize. The vines, averaging 30 years of age, are planted on a unique chalky outcrop that acts as a natural water reservoir, imparting a signature saline minerality and intense energy to the fruit. The estate utilizes massal selection rather than clones. Whole bunches are hand-harvested and gently pressed using a pneumatic press. The juice is then fermented in small, temperature-controlled stainless-steel tanks. Aged on the fine lees in tank before the final blend is created. The final blend consists of 40-50% reserve wines mixed with the current base year. Once bottled for the second fermentation, it ages for a minimum of 24-36 months in the estate's cellars before disgorgement.

The estate was founded in 1858 by Gaspard Péters, who initially operated as a grower, selling his entire harvest to large négociant houses. In 1919 Gaspard's grandson Camille made the pivotal move in 1919 to stop selling grapes to larger houses and begin estate bottling. In 1944, Camille's son Pierre Péters took the helm, formally establishing the brand name and significantly expanding the family's vineyard holdings across the Côte des Blancs. Since 2008, sixth-generation winemaker and oenologist Rodolphe Péters has led the house, modernizing the winery while refining the signature perpetual reserve system initiated by his father, François. Today, Rodolphe is credited with elevating the estate to its status as a world-class grower-producer, managing 20 hectares of Grand Cru vines with a focus on precision and terroir-driven purity.

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Tasting Note:

CHAMPAGNE PIERRE PÉTERS CUVÉE DE RESERVE BLANC DE BLANCS

100% Chardonnay. 40-50% reserve wines. Floral & fruity aromas, brioche, almond, citrus zest, chalk & stone; flavors of green apple, lemon & pear; pillowy yet focused; racy acidity, tension & energy; saline minerality & refreshing citrus notes on the long finish.

Shelf Talker:

CHAMPAGNE PIERRE PÉTERS BLANC DE BLANCS CUVÉE DE RESERVE



100% Chardonnay. Includes 40-50% wines from a perpetual reserve started in 1988. A persistent, fine bead of bubbles. Floral & fruity aromas, brioche, almond & citrus zest, with chalky, stony underpinning. Flavors of green apple, Meyer lemon & pear. The texture is pillowy yet focused, with a racy acidity that provides tension & energy. Long & refined, with a distinct saline minerality & refreshing citrus notes.

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