

Pierre Pétters

CHAMPAGNE

PROPRIÉTAIRE-RÉCOLTANT

CUVÉE MILLÉSIMÉE

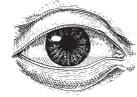
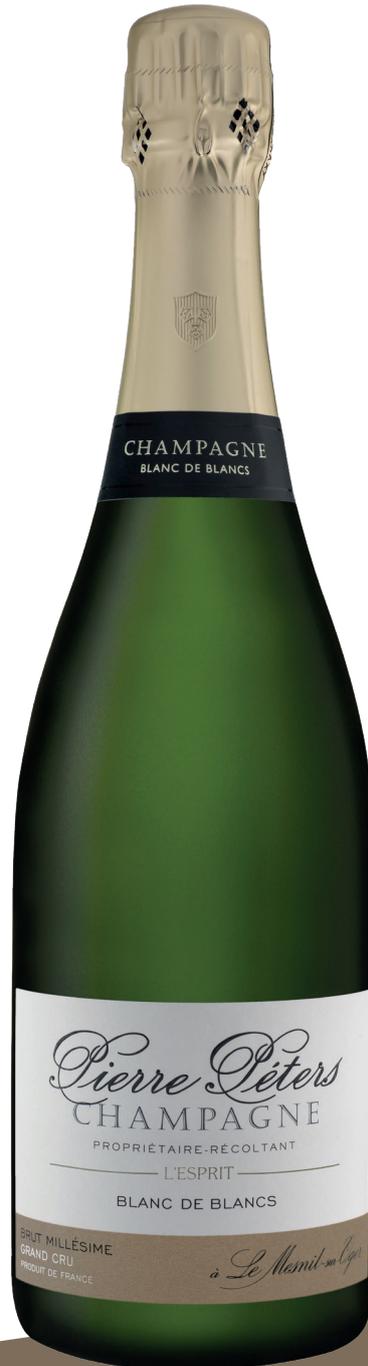
L'ESPRIT

BLANC DE BLANCS - GRAND CRU

The blend of our vintage 100 % Grand Cru Chardonnay Champagne L'Esprit originates from four single vineyards located in Le Mesnil, Avize, Cramant, Oger and is elaborated only during the finest harvest years.

DOSAGE

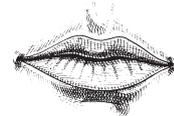
4,5 to 5,5 g/L



The wine is a luminous pale gold color with hints of green typical of the Chardonnay varietal. The mousse is fine and regular with a pretty ribbon of strong bubbles.



The first approach is subtle which, once aerated, opens to floral notes (lime-tree) and dried fruits. Notes of citrus and almond follow with finishing touches of minerality bringing both complexity and elegance.



Other than vintages marked by hot and dry growing seasons, L'Esprit typically has a well-balanced attack which is both frank and stylishly elegant. Delicate notes of lemon and stone fruit and flowers are followed by notes of tangerine and toasted bread.

The finish is persistent with candied citrus flavors and a chalky minerality that adds a twist of salinity. This Champagne represents the perfect balance between strength and finesse.

CHAMPAGNE PIERRE PÉTERS

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