

Pierre PETERS

Le-Mesnil-sur-Oger

www.champagne-peters.com

France

CHAMPAGNE Cote des Blancs

OVERVIEW

As many of you discovered these are blow-your-mind Champagnes; you sold them out in a flash! Crystalline, jewel-like firmness and immense mealy depth give these a Krug-like profile nearly unique among Blanc de Blancs. Let's put it this way: if Blanc de Blancs Champagne has something in common with Mosel wine in general, then these are like Saar wines, a concentration of the mineral essence of the type, and straining at the leash as though the fruit wanted to burst free and run at full gallop. Lately I have described the wines as starched, for they have that crisp stiffness. Though not exceptionally high in acidity, they are exceptionally low in pH, which gives them their attack on the palate and their trilling high notes of aroma. My best German wine customers tend to prefer these to any Champagne I offer.

—Terry Theise

Varieties: 100%
Chardonnay

Total Acreage:
42.5 acres

Average Production:
13,300 cases



Rodolphe Peters



WINES

Pierre Peters Brut "Cuvée de Reserve" NV

CORE LIST Though this wine is in principle a constantly refreshed solera (half is the new vintage and half the previous blend; Billiot among others does the same), and though the goal is to mitigate variations, I find in fact this wine is quite variable, and I like it that way. It has what I've come to know as the "Peters flavor;" solid, earthy, like gnawing the bark off a tree, and with its typical orange-blossom and saffron aroma hovering close by. The palate is lively to the point of brashness. What will it become when it finds its bass notes? We are talking superb aromas: a riot of flowers, lobster and brioche. It's usually ripe, dynamic and powerful, and also quite settled-tasting, with a long deep clinging finish. As good as many others' vintage wines, thanks in part, to a sensible 10 g.l. RS. —TT

Pierre Peters Brut "Rose for Albane" NV

Evidently it's an extremely complex blend. The aromas are quite swank. It's based on a climat called Les Musette, which gives a fruitier wine than the earthier Chétillons. "Our goal was a real Rosé, not a Blanc de Blancs with a pink color," says Rodolph. The Chardonnay is blended with macerated Meunier (there's no Pinot Noir in this wine!), the object being a true vinosity that typifies Pierre Peters. The dosage was reduced from the original 8gm/L, which I liked better, to 6.5g to make the finished product. This is Peters' first ever Rose and it's damn sure original. —TT

Pierre Peters Brut Cuvée Speciale "Les Chetillons" 2002

The 2002 Chetillons smells ravishing, with all the glorious vintage aroma and the amazing site-aroma. Rodolph insists it's too young, and of course it is – but it's potentially not just great but profound, even supernal. Start queuing up now. Here's a kicker: we then tasted a second sample from the same disgorgement, but sweetened with regular dosage-liqueur, not must-concentrate. It was considerably lovelier, readier, more flowery and curvaceous. We are talking superb aromas: a riot of flowers, lobster and brioche. It's unusually ripe, dynamic and powerful, and also quite settled-tasting, with a long deep clinging finish. —TT

ACCOLADES

This is a breathtaking set of wines from Rodolphe Peters. Readers can't go wrong with any of these wines. —Antonio Galloni, *The Wine Advocate*



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