



# 2008 Les Chetillons Blanc de Blanc

## Pierre Peters, Champagne Wine Region, France

### Product details

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<b>Vintage:</b>	2008	<b>Drinking:</b>	2017
<b>Producer:</b>	Pierre Peters	<b>Alcohol:</b>	
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

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The robe is clear yellow gold with hints of green which are typical of the Chardonnay varietal. The mousse is fine and regular with a pretty ribbon of strong bubbles. Strong and elegant. The attack is finesse, complexity, and power, with a wide range of aromas: first with aromas of white flowers (acacia and hawthorn) and with peach; the nose then evolves to orange zest, pear and fresh almonds. Once aerated, the first notes of spice (gingerbread) and dried flowers appear before making way for a creamy chalkiness. The attack is very pure. A sensation of smoothness and strength follows. Aromatics of ripe dried fruit such as apricots and hazelnut along with white flowers, acacia honey and toasty notes. The steely core fails to conceal the concentration and complexity which promises to evolve over many years of aging.

### About the producer

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The Pierre Péters Estate is situated in the heart of the "Côte des Blancs" in the village of Le Mesnil-sur-Oger. A family home for six generations, the estate has been producing Champagne Blanc de Blancs, Grand Cru, since 1919.

With just over 18 hectares of chardonnay, mainly located in Mesnil sur Oger, Oger, Avize and Cramant, the average age of the vineyards is 30 years and special care is taken to adapt cultivation methods for maintaining the health of the grapes. This technique ensures that the Champagne expresses a precise richness, subtlety and elegance unique to the "terroirs" of the Côte des Blancs.