

Cuvée Rosé Albane

Pierre Peters, Champagne Wine Region, France

Product details

Vintage:		Drinking:	Now Now
Producer:	Pierre Peters	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

This cuvée was first created in 2007 and is a blend of Chardonnay from Le Mesnil and a Rosé de Saignee. Bright and energetic on the nose, there is a real burst of freshness and red fruit. A combination of fresh cranberries, raspberries and red currants fill the palate whilst wearing a delicate blanket of freshly baked brioche. Like all of his wines, this is very focussed and taut and has the trademark chalky, mineral finish that lasts for minutes.

About the producer

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 terroir.

