

Our partner:



CHAMPAGNE
Francis PÉTRET
CHOUILLY

Champagne F.PETRET AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)

It was in 1905 that the story of this family business began

Winery overview:

Aware of the value of the timeless heritage of its region, the house of Francis Petret ensures that its champagnes are produced in accordance with these ancestral traditions since 1901.

Located in the middle of the terroirs of the Côte des Blancs in Chouilly, renowned for the typicality and quality of their chalky soils as well as for their privileged exposure which gives the grapes their exceptional character, the terroir is undoubtedly one of the main treasures of the House.

It is a Champagne from a single terroir, the Côte des Blancs, from a single cru, Chouilly, from a single grape variety, Chardonnay, from our best plots.

Champagne Francis Pétret exalts all the quintessence of a superbly born Chardonnay.



Champagne F.PETRET

Blanc de blancs Brut Granc cru

Signature

Grape Variety:

100% Chardonnay

Tasting

The golden dress with fine, velvety gold that reveals an extreme luminosity

Sustained and sumptuous effervescence, very fine bubbles, lovely foam

The nose: iodized chalk, flint, white peach, an aromatic palette that is both subtle and accomplished

On the palate the fresh attack, citrus grapefruit, beautiful power, with an eloquent and sustained finish.

Analyses

Alcohol : 12,5°

Dosage: 8g/l



Champagne F.PETRET

Blanc de blancs Brut Granc cru

Réserve

Grape Variety:

100 % Chardonnay

Tasting

Golden yellow with golden reflections Fiery and airy effervescence, with extremely fine perlage

The nose is predominantly mineral, a fresh and delicate first nose with notes of honeysuckle, meringue and citrus fruits, a more racy second nose with aromas of fresh peach punctuated by a subtle note of salinity

Silky mouthfeel, nice balance between minty freshness and citrus vivacity - very scalable, with a superb, mineral and slightly iodized finish

Analyses

Alcohol : 12,5°

Dosage: 8g/l



Champagne F.PETRET

Brut Granc cru - Rosé

Grape Varieties:

10 % Pinot noir, 90% Chardonnay

Tasting

Very beautiful pink dress, deep and sunny. Brilliant, luminous and clear.

The fiery and exuberant effervescence, pretty foam and fine bubbles.

The nose is a symphony of fresh and pure red fruits that tickle your senses.

The palate is a fruity delicacy, each bubble is a different fruit that explodes on your palate like a little note of music: here a strawberry, a raspberry, then a currant, and yet another blueberry...

Analyses

Alcohol : 12,5°

Dosage: 12g/l



Champagne F.PETRET

Brut Granc cru – Demi sec

Grape Variety:

100% Chardonnay

Tasting

The golden dress with fine, velvety gold that reveals an extreme luminosity

Sustained and sumptuous effervescence, very fine bubbles, lovely foam

The nose: iodized chalk, flint, white peach, an aromatic palette that is both subtle and accomplished

On the palate the fresh attack, citrus grapefruit, beautiful power, with an eloquent and sustained finish.

Analyses

Alcohol : 12,5°

Dosage: 8g/l



WINES EXPORT AGENCY