

2024

🇬🇧 English version



CHAMPAGNE

DANIEL PÉTRÉ & FILS

ARTISAN VIGNERON DEPUIS 1748

PRESS KIT

**Rare and Ancient Grape
Varieties: An Aromatic
Journey to Discover**



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Etienne, Daniel & Marie Christine



CHAMPAGNE

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Family of winemakers located in Aube, in Ville sur Arce, in the Côte des Bar.

Etienne, Vincent, Marie-Christine, and Daniel Pétré embody the family heritage with passion.

Each bottle of Champagne Daniel Pétré & Fils bears witness to this commitment, a sincere tribute to our ancestors who passed down their love and passion for the vine.

1748

Vigneron in Essoyes, makes the first harvest declaration, marking the establishment of the vineyard.

1972

Daniel Pétré becomes an independent winemaker, cultivating his vines in Ville Sur Arce/Essoyes.

2008

Création of the Daniel Pétré brand.

2013

Activity taken over by Etienne Pétré

2022

Implementation of a communication strategy.

2023

Launch of the "Cuvée des 7 Cépages"



"Etienne, at 11 years old, helping his grandparents Irène and Edgar. The Vintner's Craft Evident in our DNA"

PERPETUATING HERITAGE WITH EXCELLENCE

Étienne Pétré has passionately assumed leadership, driven by a fervent desire to showcase the richness of the champagne heritage, undertaking the development of the vineyard and the enhancement of marketing techniques.



"When I began planting rare grape varieties, it was a daring challenge. Only 0.003% of the total vineyard area in Champagne is dedicated to these rare and forgotten grape varieties."

Etienne Pétré

In honoring our ancestral heritage, each endeavor has been guided by a commitment to uphold the authenticity and excellence that define Daniel Pétré & Fils Champagnes.

Etienne has embarked on an ambitious environmental certification program. Concurrently, he has also initiated the development of rare and ancient grape varieties, thereby affirming Daniel Pétré & Fils' dedication to innovation and the preservation of viticultural heritage.



The Monopole: A Story of Full Ownership
'Sur Mont Coppé' parcel.



Our Vineyard

Ville Sur Arce & Essoyes

The Champagne Daniel Pétré et Fils estate spans over twenty hectares, nestled between Ville sur Arce and Essoyes, in the heart of the Côte des Bar.

This region, steeped in viticultural history, provides the idyllic setting where Champagne Daniel Pétré & Fils nurtures its heritage.

Our Terroir

Our vines, averaging 28 years old, are exposed to the South and Southeast, at an altitude of approximately 250 meters, on slopes ranging up to 44%.

This unique exposure imparts exceptional richness and complexity to our grapes.

PINOT NOIR

72%

MEUNIER

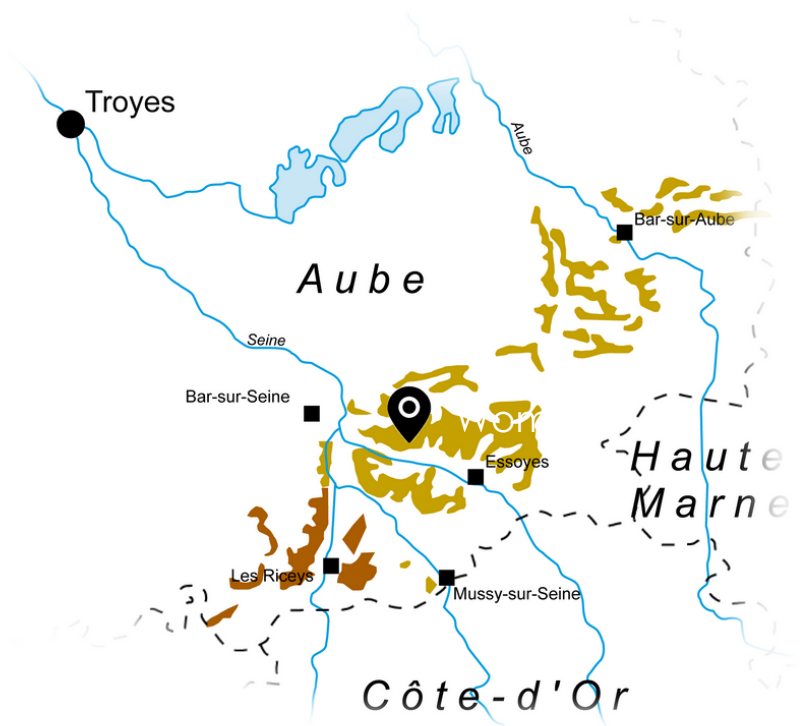
1,5%

CHARDONNAY

22%

CEPAGES OUBLIÉS

4,5%



'Sur Mont Coppé' parcel.



L'Atypique: Pinot Blanc, Pinot Gris, Petit Meslier et Arbanne in this bottle
Tasting in Front of the Troyes Cathedral, Capital of the Aube

Les 7 Cépages Champenois



Pinot Noir



Chardonnay



Meunier

DID YOU KNOW? 7 GRAPE VARIETIES EXIST IN CHAMPAGNE...

The three most used grape varieties in the Champagne appellation are **Pinot Noir, Chardonnay, and Meunier**. There are 4 other rare and ancient grape varieties: **Pinot Blanc, Petit Meslier, Arbanne, and Pinot Gris**.

These vines require greater attention, but in return, they offer unique aromatic nuances that enrich the taste profile of champagnes and contribute to their singular character.

At Champagne House Daniel Pétré & Fils, the cultivation of these seven grape varieties is a testament to our commitment to excellence and authenticity.

Few champagne houses have the capacity and expertise to fully exploit these grape varieties, which gives our champagnes exceptional rarity and quality, making each bottle a unique sensory experience to be enjoyed with pleasure.

We take pride in cultivating all seven authorized grape varieties in Champagne, a rarity that distinguishes our champagnes and reflects our dedication to excellence.



Pinot Blanc



Petit Meslier



Arbanne



Pinot Gris

Nos cuvées

Discover our range of exceptional products.

Classiques



Cuvée réserve

BRUT
42% Pinot Noir
22% Chardonnay
36% Meunier



Cuvée Marie

EXTRA BRUT
100% Chardonnay



Rosé

BRUT
42% Pinot Noir
46% Meunier
12% Chardonnay



Edition limitée 275e anniversaire

Cuvée éphémère

EXTRA BRUT
77% Pinot Noir
23% Chardonnay

Rare and forgotten grape varieties grown in our Sur Mont Coppé "Monopole" parcel.

Raretés



Pinot Noir

Millésime 2018
EXTRA BRUT
100% Pinot Noir



Pinot Blanc Monopole

EXTRA BRUT
100% Pinot blanc



Pinot Gris Monopole

EXTRA BRUT
100% Pinot gris



Rosé de Saignée

Millésime 2018
BRUT
100% Pinot Noir



Délice

Ratafia Champenois

Pinot Noir
Alcool 18%



La Pépité

l'Atypique Monopole

EXTRA BRUT
40% Pinot Blanc
33% Pinot Gris
19% Petit Meslier
8% Arbanne



Les 7 Cépages

The 7 champagne grape varieties gathered in one single cuvée. "An exceptional and unique blend."



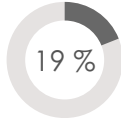
LA CUVÉE DES 7 CÉPAGES

NEW IN 2023

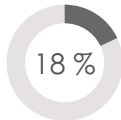
**The 7 champagne
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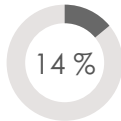
Pinot Blanc



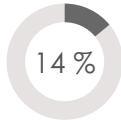
Pinot Noir



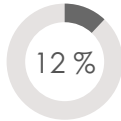
Petit Meslier



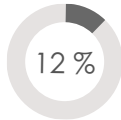
Pinot Gris



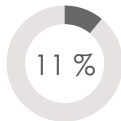
Chardonnay



Arbanne



Meunier



Our Certifications & Commitments

The Champagne House Daniel Pétré & Fils has implemented high-level environmental certifications, thereby demonstrating its ongoing commitment to environmental protection and the quality of its products.



The High Environmental Value (HVE) certification assesses agricultural practices based on four domains: biodiversity, phytosanitary strategy, fertilization management, and water resource management.

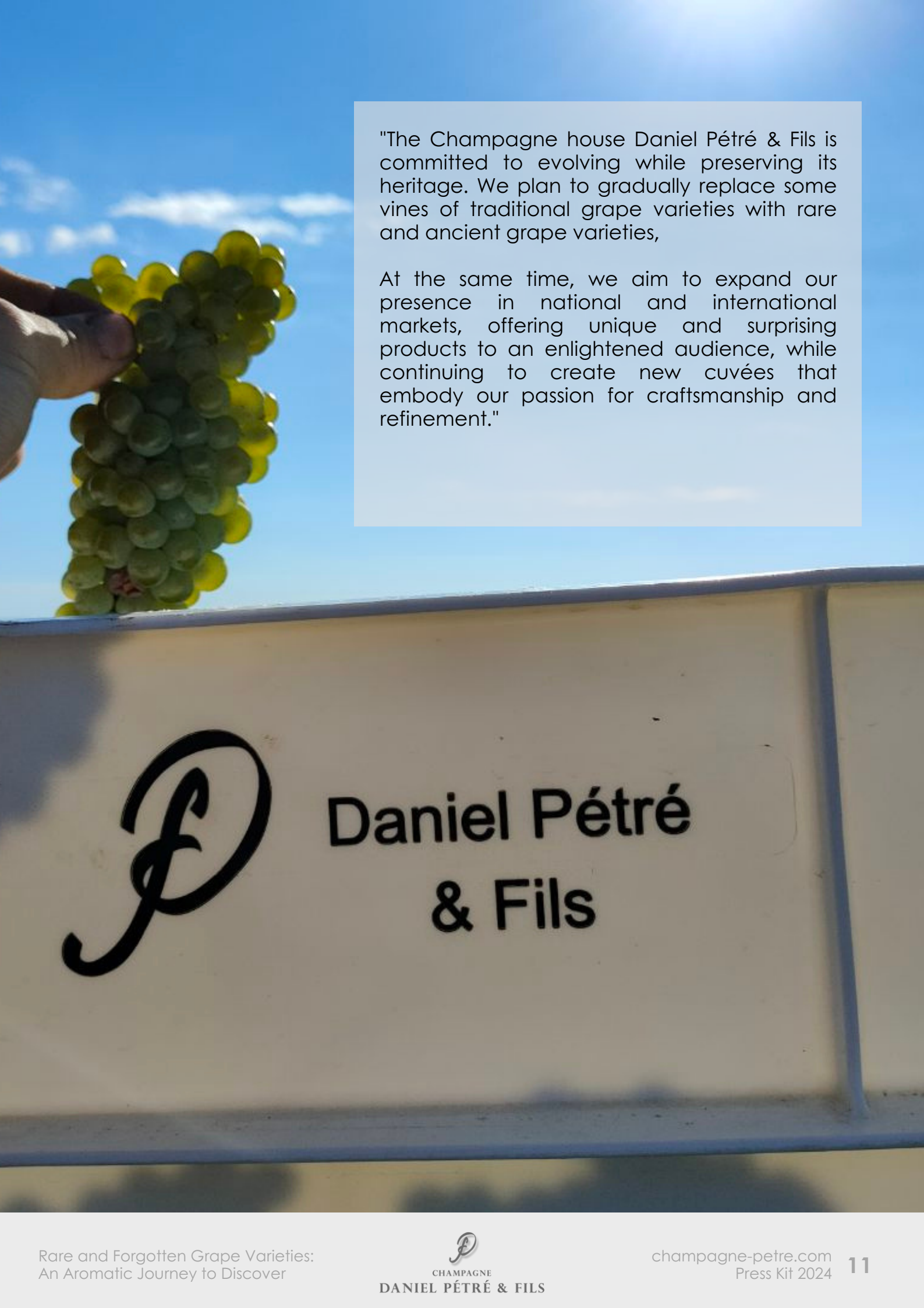
Level 3, obtained by the Champagne House Daniel Pétré & Fils, reflects the highest commitment to environmental protection.

Additionally, we have embraced the Sustainable Viticulture in Champagne (VDC) certification, specific to our region.

This initiative complements our dedication to sustainability and environmental responsibility. Through the rigorous standards of the VDC, we enhance our efforts to preserve our unique terroirs and reduce our environmental footprint.

Thus, each bottle of Champagne Daniel Pétré & Fils embodies our commitment to a sustainable and responsible future."





"The Champagne house Daniel Pétré & Fils is committed to evolving while preserving its heritage. We plan to gradually replace some vines of traditional grape varieties with rare and ancient grape varieties,

At the same time, we aim to expand our presence in national and international markets, offering unique and surprising products to an enlightened audience, while continuing to create new cuvées that embody our passion for craftsmanship and refinement."



**Daniel Pétré
& Fils**



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CONTACT

"For any further information, tasting requests, or partnership inquiries, please do not hesitate to contact us.

We are at your disposal to answer your questions and guide you in discovering our exceptional champagnes."



1 Chemin du Val Effondré
10110 VILLE SUR ARCE (Call before to reserve)



+33(0)3 25 29 25 31
+33(0)6 31 39 20 91



contact@champagne-petre.com



@champagnepetre



@champagne.daniel.petre.fils

SCEV Saint Vincent, RCS Troyes 38977463900014

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detectezmoi.com.

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