

 English version



**Come and Meet Us**

Stand **N°34**

Hall **7.3** Allée R



CHAMPAGNE

**DANIEL PÉTRÉ & FILS**

ARTISAN VIGNERON DEPUIS 1748

# PRESS KIT

2025

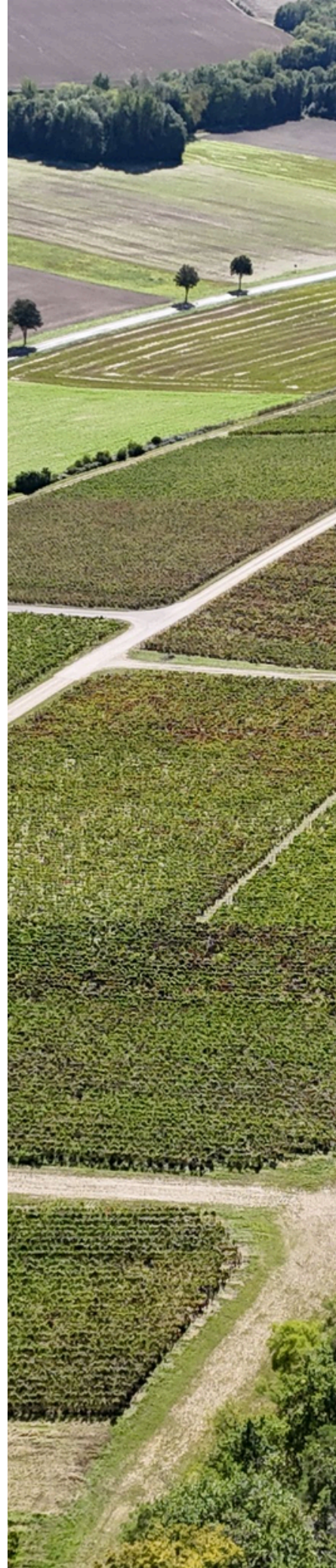
**Rare and Ancient Grape  
Varieties:** An Aromatic  
Journey to Discover



CHAMPAGNE  
**DANIEL PÉTRÉ & FILS**  
ARTISAN VIGNERON DEPUIS 1748

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COME MEET US AND TASTE OUR RARE AND ANCIENT GRAPE VARIETIES"  
Stand No. 34, Hall 7.3, Alley R





Etienne, Daniel & Marie Christine



CHAMPAGNE

**DANIEL PÉTRÉ & FILS**

ARTISAN VIGNERON DEPUIS 1748

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

Etienne, 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.



"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 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

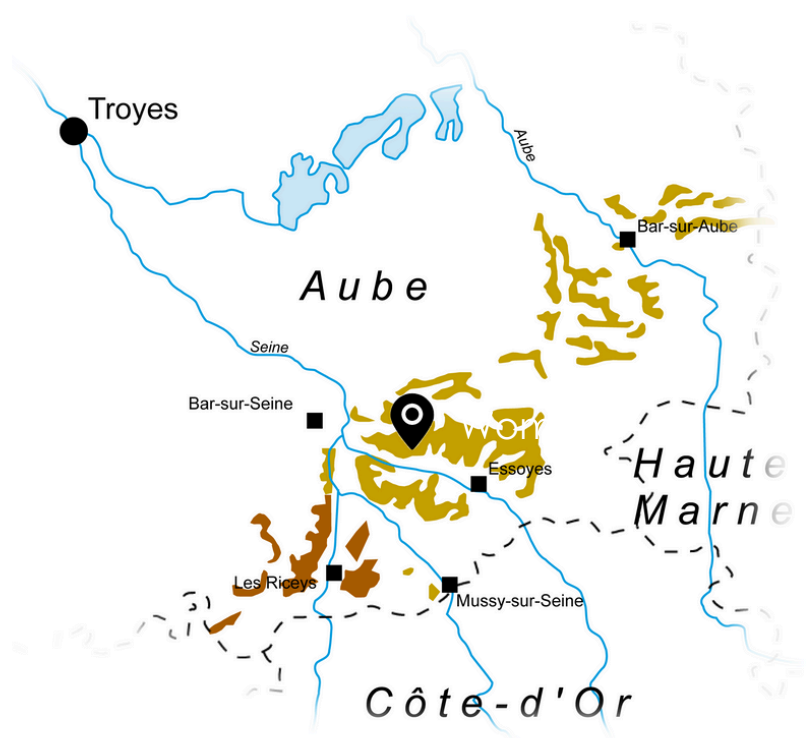
**4,5%**

## 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.



'Sur Mont Coppé' parcel.

# 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



# Our cuvées

Join us at our stand for an exclusive tasting of our champagne cuvées

## Classics



### Cuvée réserve

BRUT 3g/l  
42% Pinot Noir  
22% Chardonnay  
36% Meunier



### Limited Edition 275th Anniversary

BRUT NATURE  
77% Pinot Noir  
23% Chardonnay



### Cuvée Chardonnay Vintage 2020

EXTRA BRUT 4g/l  
100% Chardonnay



### Rosé

BRUT 10g/l  
42% Pinot Noir  
46% Meunier  
12% Chardonnay

Rare and Forgotten Grape Varieties Grown on Our Parcel at Mont Coppé 'Monopole'

## Rarities



### Pinot Noir Vintage 2018

EXTRA BRUT 4g/l  
100% Pinot Noir



### Pinot Blanc Monopole Vintage 2019

BRUT NATURE 0g/l  
100% Pinot blanc



### Pinot Gris Monopole Vintage 2019

EXTRA BRUT 5g/l  
100% Pinot gris



### Rosé de Saignée Vintage 2018

BRUT 9g/l  
100% Pinot Noir



## Delight



### Ratafia Champenois

Pinot Noir  
Alcool 18%



## The Jewel



### l'Atypique Monopole Vintage 2018

EXTRA BRUT 4g/l  
40% Pinot Blanc  
33% Pinot Gris  
19% Petit Meslier  
8% Arbanne



## Les 7 Cépages



### The 7 Champenois Grape Varieties Unified in a Single Cuvée.

A unique and  
exceptional blend.  
brut nature 0g/l.

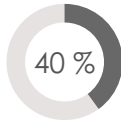
Vintage 2020

# L'ATYPIQUE

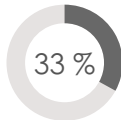
## MONOPOLE



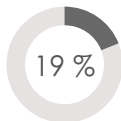
Pinot Blanc



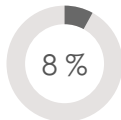
Pinot Gris



Petit Meslier



Arbanne



**All the Rare and  
Forgotten Grape  
Varieties in a  
Single Cuvée.  
A Unique &  
Exceptional Blend.**

“A Unique &  
Exceptional  
Blend.”



Vintage 2018



There is a self-service tasting area dedicated to samples of wines from production regions. As part of our participation in the WINE PARIS fair, **this cuvée is available at our stand as well as in the tasting area reserved for champagnes. This self-service tasting space is available for buyers, importers, influencers, and journalists.**





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



# 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.

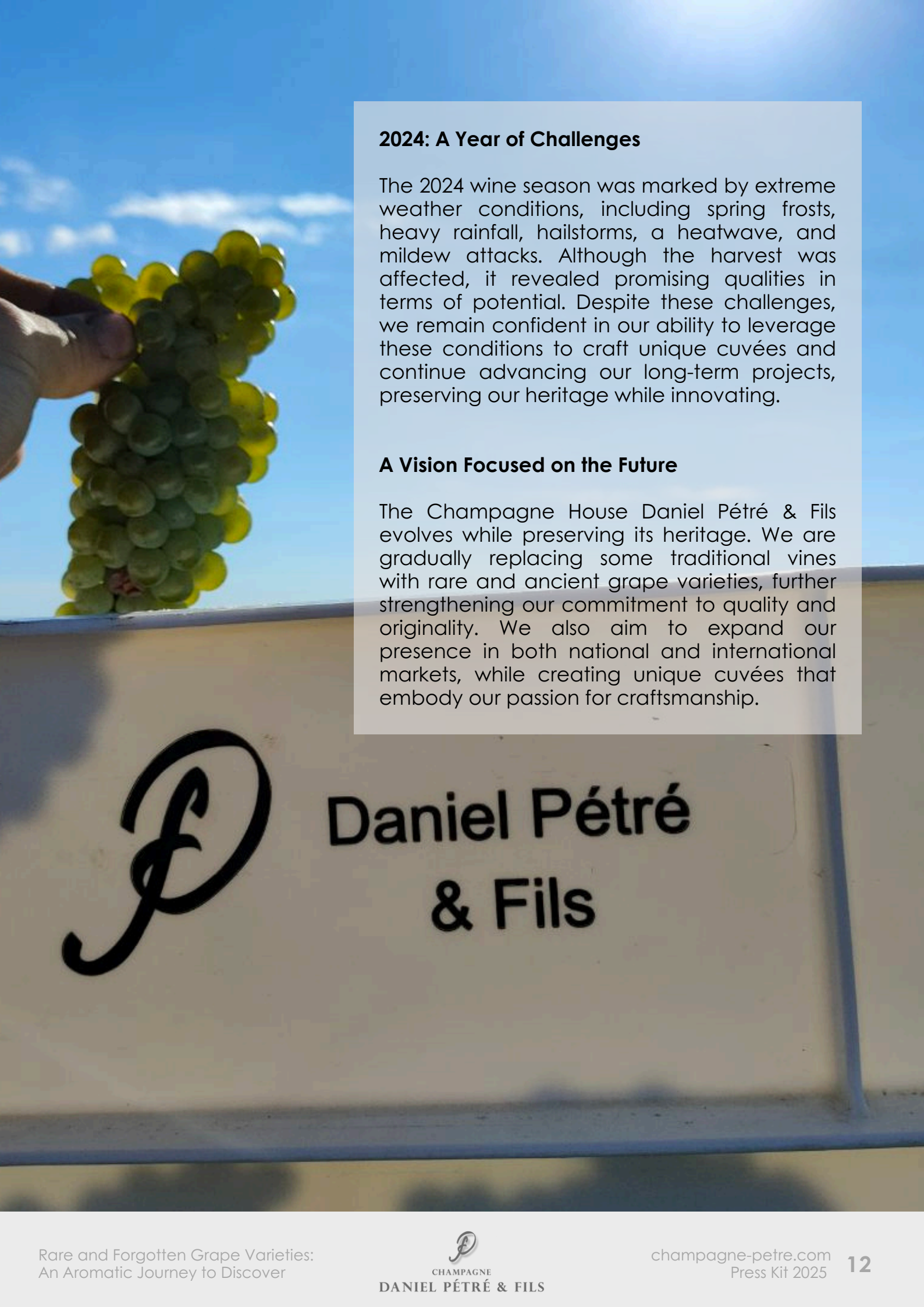
Level 3, obtained by the Champagne House Daniel Pétré & Fils, reflects the highest commitment to environmental protection.

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."





## **2024: A Year of Challenges**

The 2024 wine season was marked by extreme weather conditions, including spring frosts, heavy rainfall, hailstorms, a heatwave, and mildew attacks. Although the harvest was affected, it revealed promising qualities in terms of potential. Despite these challenges, we remain confident in our ability to leverage these conditions to craft unique cuvées and continue advancing our long-term projects, preserving our heritage while innovating.

## **A Vision Focused on the Future**

The Champagne House Daniel Pétré & Fils evolves while preserving its heritage. We are gradually replacing some traditional vines with rare and ancient grape varieties, further strengthening our commitment to quality and originality. We also aim to expand our presence in both national and international markets, while creating unique cuvées that embody our passion for craftsmanship.



**Daniel Pétré  
& Fils**



CHAMPAGNE

**DANIEL PÉTRÉ & FILS**

ARTISAN VIGNERON DEPUIS 1748

# 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.



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et SGV Champagnes de Vignerons.



Access our English version of the  
press kit on your phone by  
scanning the QR code

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Aromatic Journey to Discover

  
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