

PIERRE LEGRAS

CHAMPAGNE GRAND CRU ROSE Déa Matra

WE 2020: 93

Each Pierre Legras bottle of Champagne embodies the spirit of its founders - men with character who have imagined a prestigious kingdom.

Born in 1662, under Louis XIV, Pierre Legras has initiated one of the biggest winegrower families of Chouilly. For more than 3 centuries, 11 generations succeeded him and honored his heritage. Now with 10 acres, including 7 classified Grand Crus in Chouilly, Vincent Legras signs his wines with a lot of precision.

They have the High Environmental Value HVE certification.



90% Chardonnay
10% Pinot Noir



48-50°F
9-10°C



0-4 years



30 years old



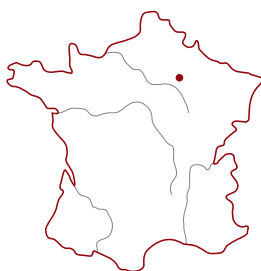
HVE



4000 bottles



TERROIR



VINEYARD : 10000 vines / hectare.

LOCATION : Chouilly

SOIL : Mainly chalk

WINEMAKING

HARVEST : Manual harvest. (year n)

FERMENTATION : Debouillage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed.

MATURATION : In stainless steel vats, cold stabilisation at -4°C, clay filtration.
Reserve wine: 20%

TIRAGE: April (year n+1)

DISGORGING : November (year n+6)

DOSAGE : 5.5 g/L - Extra Brut

TASTING NOTES



Pink raspberry color



Red fruits, fragrances of acacia, rose



Freshness and oxidized salinity

FOOD PAIRING

Salmon Tartare

Linguini of the sea

Soft goat cheeses

«Déa Matra is a rosé wine of great intensity. A confluence of Chardonnay and Pinot Noir, it expresses the richness and elegance of the grand cru terroir of Chouilly. It immerses you into gastronomy world.»