

PIERRE LEGRAS

CH GRAND CRU BLANC DE BLANCS

Idée de Voyage

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.



100% Chardonnay



48-50°F
9-10°C



0-4 years



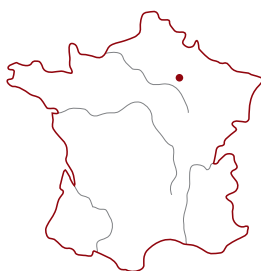
30 years old



HVE



4000 bottles



VINEYARD : 10000 vines / hectare.

LOCATION : Chouilly

SOIL : Mainly chalk

TERROIR

WINEMAKING

HARVEST : Manual harvest. (year n)

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

MATURATION : 100% of base wine and 25% of reserve wine.

TIRAGE: April (year n+1)

DISGORGING : November (year n+9)

DOSAGE : 3.5 g/L - Extra Brut

«Exclusively made from chardonnay from Chouilly, our vintage Champagne Grand Cru Blanc de Blancs offers you a passage through time...»

TASTING NOTES



Pale yellow-gold color



Iodine note and flowers like mimosa, acacia, rose



Pulpy and crisp fruity with saltiness
Very delicate balance and freshness

FOOD PAIRING

Pearly egg with chanterelles

Langoustines

Smoked scottish salmon