

PIERRE LEGRAS

CH GRAND CRU BLANC DE BLANCS

Monographie Brut

WE 2020: 91

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



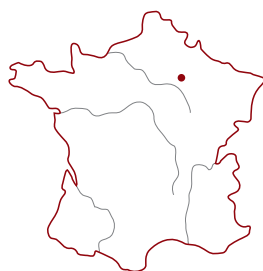
HVE



4000 bottles



TERROIR



VINEYARD : 10000 vines / hectare.

LOCATION : 80% Les Partelaines + 20% Montaignu

SOIL : Mainly chalk

WINEMAKING

HARVEST : Manual harvest. (year n)

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

MATURATION : 70% in stainless steel vats and 30% in oak barrels.
75% of base wine and 25% of reserve wine.

TIRAGE: April (year n+1)

DISGORGING : December (year n+6)

DOSAGE : 5 g/L - Extra Brut

«Partially vinified in casks, this Blanc de Blancs Brut has a wonderful aromatic richness. Its fragrances of white fruits, candied citrus fruits and butter combine to offer intensity, complexity and depth.»

TASTING NOTES



Pale yellow-gold color



Quince, acacia, lemon and fresh mint



Pulpy and crisp fruity with saltiness

FOOD PAIRING

Carpaccio of scallops

Fillet of bar and shells

Back of cod with salty butter