

PIERRE LEGRAS

CH GRAND CRU BLANC DE BLANCS

Monographie Extra Dry

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



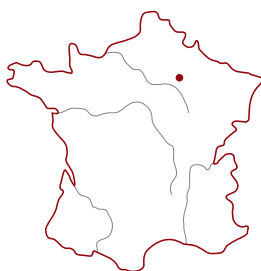
HVE



500 bottles



TERROIR



VINEYARD : 10000 vines / hectare.

LOCATION : Chouilly with 1/3 Les Partelaines

SOIL : Mainly chalk

WINEMAKING

HARVEST : Manual harvest. (year n)

FERMENTATION : Debouillage 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 : June (year n+6)

DOSAGE : 14 g/L - Extra Dry

TASTING NOTES



Golden yellow colour



Brioche, buttery, nuts, candied fruits



Fresh, complex and well-balanced

FOOD PAIRING

Pata Negra

Thai cooking

Green asparagus

«Partially vinified in casks, this Blanc de Blancs Extra Brut has a wonderful aromatic richness. Its floral, pastry and toasty fragrances combine to offer an elegant and racy gourmet wine, perfect for a dessert.»