

PIERRE LEGRAS

CH GRAND CRU BLANC DE BLANCS
Coste Beert

WE 2020: 90

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



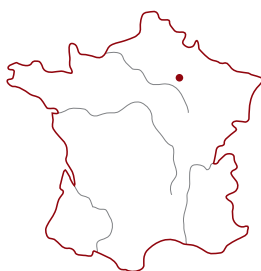
HVE



32700 bottles



TERROIR



VINEYARD : 10000 vines / hectare.

LOCATION : Chouilly

SOIL : Mainly chalk

WINEMAKING

HARVEST : Manual harvest.

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: 30% of perpetual reserve from the last 10 years.

TIRAGE: March (year n+1)

DISGORGING : June (year n+3)

DOSAGE : 7 g/L - Brut

TASTING NOTES



Pale golden color, greenish tinges



bergamot, honeysuckle, citrus, silex and brioche



Grapefruit, matured citrus, toasted notes, almond

FOOD PAIRING

Grilled fishes

Young cheese parmesan

Japanese cooking

«Exclusively made from Chardonnay, Coste Beert is the great definition of a Blanc de Blancs: mineral and complex, generous and clearly precise.»