

## PIERRE LEGRAS

CHAMPAGNE  
Orior

WE 2020: 90  
WS 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.



70% Chardonnay  
20% Pinot Noir  
10% Pinot Meunier



48-50°F  
9-10°C



0-4 years



30 years old



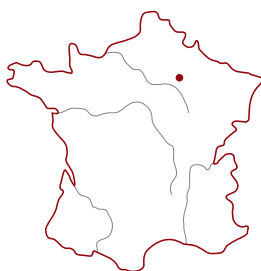
HVE



20000 bottles



## TERROIR



**VINEYARD** : 10000 vines / hectare.

**LOCATION** : Chouilly, Moussy

**SOIL** : Mainly chalk

## WINEMAKING

**HARVEST** : Manual harvest (year n)

**FERMENTATION** : Debourbage 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: 50%.

**TIRAGE** : March (year n+1)

**DISGORGING** : June (year n+3)

**DOSAGE** : 7 g/L - Brut

## TASTING NOTES



Golden-yellow color, greenish tinges



Orange peel, peach, caramel after eration



Spicy, herbal tea, flowers, yellow fruit, redcurrant. Persistence length

## FOOD PAIRING

Stuffed tomatoes

Haddock tian

Smoked trout

«Orior brut symbolizes blending. Endowed with great richness and immense depth, it's the original signature of your house. It reveals the full potential of our domain: an honest, rich and complex character.»