



Legras & Haas

C H A M P A G N E

Champagne Legras & Haas was established in 1991 by François and Brigitte Legras (nee Haas) in Chouilly, where François' family have been growing grapes for four centuries. Today the estate vineyards and winery is managed by their three sons, Olivier, Rémi and Jérôme. The Legras-Haas family cultivates 38 hectares of vines, primarily within Grand Cru Chouilly in the Côte des Blancs, which allows them to produce different expressions of Blanc de Blancs. As stewards of their vines, they respect and maintain the ecosystem so together they may deliver dynamic wines that are aromatic, graceful, fresh and ultimately expose a beguiling complexity.



BLANC DE BLANCS GRAND CRU MILLÉSIME BRUT 2018

A Legras and Haas vintage reflects both the year and the place as it's a single cru, estate-grown wine. To become a vintage wine, the year must deliver a certain austerity that promises aging potential and a touch of originality, an unusual character that makes it exceptional. While a millésime may come from any of the family's parcels, most often it is largely comprised of grapes from their plots around Mont Aigu, which has an older chalk layer and delivers intensity, elegance, freshness and minerality in the finished wine.

Vineyards: Grand Cru Chouilly, 100 % Estate

Composition: 100% Chardonnay

Vintage: 2018

Bottled: Spring 2016

Disgorged: January 2025

Maturation: almost 6 years on lees

Dosage: 7.1 g/L

Alcohol: 12.5%

Pack: 6/750ML



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