





BLANC DE BLANC GRAND CRU CHOUILLY | NV 16

Chouilly, the most northern Grand Cru village in the Côte des Blancs, is the birthplace of the Legras-Haas family and the foundation of their wines. The family cultivates 18 hectares of vines in these outstanding hills. With its 35 parcels spread out in almost all of the village areas, the familys estate offers an extraordinary diversity of Chardonnay styles. Chouilly benefits from a primarily Eastern and Northern exposure with gently sloping hillsides and lowlands which impart richness and strength to the wines.

The family has sought the finest batches of chardonnay from its Chouilly parcels and blended them together in order to reflect the incredible softness of the wines from this village. The Blanc de Blanc Grand Cru Chouilly reveals a lightly creamy first sip, rich mid palate and fresh and persistant finish, the signature of an outstanding Côte des Blancs. The aromas intensify in the glass to reveal notes of honeysuckle, citrus and pear underpinned by excellent energy and an aromatic profile always in motion.

TECHNICAL CHARACTERISTICS

Crus Total Acid
Chouilly 6.10 g/L TH2

CompositionAlcohol100% Chardonnay Grand Cru12.5%

DosageDisgorgement6.90 g/LFebruary 2020