

C H A M P A G N E

Legras & Haas

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 18 hectares of vines, comprised of 35 parcels, within Grand Cru Chouilly in the Côte des Blancs, which allows them to produce different expressions of Blanc de Blancs. In total the family farms almost 37 hectares in Champagne. 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.



BRUT ROSÉ NV

This wine embodies finesse and elegance with abundant, fresh red fruits, which are seamlessly integrated due to the unique addition of still rosé versus still red wine for color. Les Riceys red wines gives structure to the wine while Chardonnays from Chouilly and Vitry impart incomparable freshness.

Vineyards: Chouilly, Vitry, Leuvrigny, Les Riceys, Epernay

Composition: 47% Chardonnay, 33% Pinot Noir (9% still rosé), 20% Pinot Meunier

Main harvest: 2020

Bottled: April 2021

Disgorged: January 2023

Maturation: 22 months

Dosage: 7.1 g/L

Total Acid: 6.6 g/L

Alcohol: 12.5%

Pack: 6/750ML

TASTING AND PAIRING

The essence of fresh, ripe, red berries in summer; delicate and alluring. Enjoy as an aperitif or with seafood, fried foods, Asian cuisine, salads and grilled meats.

