

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.



INTUITION BRUT 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: 52% Chardonnay, 26% Pinot Noir, 22% Pinot Meunier

Main harvest: 2020

Bottled: April 2021

Disgorged: March 2023

Maturation: 24 months

Dosage: 7.0 g/L

Total Acid: 6.6 g/L

Alcohol: 12.5%

Pack: 6/750ML, 12/375ML

TASTING AND PAIRING

Sumptuous and intense, this wine exudes ripe stone fruit balanced by delicate acidity. Pairs with seafood including raw preparations, fried chicken and salty snacks like popcorn and chips.

