



BLANC DE BLANCS GRAND CRU MILLÉSIME CUVÉE LES SILLONS 2015

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.

"Les Sillons" is an emotional wine and the result of twenty years of experimentation in our most unique parcel. Its name is a nod to the beauty of these landscapes, the hard work in the vineyards and our trademark perseverance. Its incredible freshness, saline texture and austere structure promise an unforgettable tasting experience filled with emotions, intensity and honesty. A rarity.

TECHNICAL CHARACTERISTICS

Crus	Total Acid
Chouilly (sourced from a single	6.84 g/L
vineyard named Derrière Partelaines	
(most Northwestern plot in Chouilly)	Alcohol
	12.5%
Composition	
100% Chardonnay Grand Cru	Aging
	Bottled April 2016,
Dosage	disgorged April 2021

0 g/L (RS: 1.90 g/L)