



CHAMPAGNE

Legras & Haas

Chouilly

BLANC DE BLANC GRAND CRU CHOUILLY 2011

100% Chardonnay Grand Cru



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 family's 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.

Vintage champagne from Legras & Haas has to demonstrate two characteristics: a somewhat ascetic style, and a certain originality, which gives it uniqueness. The 2011 Blanc de Blancs Grand Cru vintage combines intense freshness with palate delights you can feel at every second of the tasting. It is a complete and ripe wine. It bears the sign of the great years, a direct and perfectly understandable process that is supported by an abundance of nuances.

Crus Chouilly

Composition 100% Chardonnay Grand Cru

Dosage 6.95 g/L

Total Acid 6.30 g/L TH2

Alcohol 12,5%

Disgorgement March 2019