

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.



BLANC DE BLANCS GRAND CRU BRUT NV

This Blanc de Blancs is the family's flagship wine and reveals their expertise with Chardonnay. The family cultivates 35 parcels totaling 18 hectares of vines in Grand Cru Chouilly, which is the foundation of their estate. Chouilly benefits from a primarily eastern and northern exposure with gently sloping hillsides and lowlands which impart richness and strength to the wines. This cuvée reflects the diversity of their holdings. It reveals a lightly creamy first sip, rich mid palate and fresh and persistent finish. The aromas intensify in the glass, revealing the wine's motion and energy.

Vineyards: Grand Cru Chouilly, 100 % Estate

Composition: 100% Chardonnay

Main harvest: 2017

Bottled: April 2018

Disgorged: April 2022

Maturation: 48 months

Dosage: 7.6 g/L

Total Acid: 6.2 g/L

Alcohol: 12.5%

Pack: 6/750ML

