

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 LES SILLONS 2013

Les Sillons is the Legras brothers first single-vineyard project and the result of two decades of research in a single plot in northwest Chouilly, Derrière Partelaine. The name Les Sillons is a nod to the beauty of the land, as well as the hard work and perseverance in the vineyards. This wine is fully fermented and aged in 20 hectoliter oak foudre before secondary fermentation in bottle. The oak aging provides approachability in youth and complexity over time. Its incredible freshness, saline texture and austere structure promise an unforgettable tasting experience filled with emotions, intensity and honesty; a rarity.

Vineyards: Derrière Partelaine, most Northwestern plot in Grand Cru Chouilly (100% Estate)

Composition: 100% Chardonnay

Vintage: 2013

Bottled: April 2014

Disgorged: March 2019

Maturation: 60 months

Dosage: 2.75 g/L

Total Acid: 7.6 g/L

Alcohol: 12.5%

Pack: 6/750ML

