

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 MILLÉSIME BRUT 2015

A Legras and Haas vintage reflects both the year and the place as it's a single cru, estate-grown wine. To become a vintage wine, the year must deliver a certain austerity that promises aging potential and a touch of originality, an unusual character that makes it exceptional. While a millésime may come from any of the family's parcels, most often it is largely comprised of grapes from their plots around Mont Aigu, which has an older chalk layer and delivers intensity, elegance, freshness and minerality in the finished wine.

Vineyards: Grand Cru Chouilly, 100 % Estate

Composition: 100% Chardonnay

Vintage: 2015

Bottled: April 2016

Disgorged: April 2022

Maturation: 72 months

Dosage: 6.0 g/L

Total Acid: 6.3 g/L

Alcohol: 12.5%

Pack: 6/750ML

