

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.



EXIGENCE No 10 GRAND CRU BRUT NV

Exigence is the pinnacle of the blends tier - a mix of estate and negociant fruit - and is constructed from a perpetual reserve that dates back to 1995. Given the blend of vintages, this wine is defined by its unique geographical origins, which amplifies the aromatic complexity. Half the grapes for this wine are from the family's estate vineyards in Chouilly in the Côte des Blancs, while the other half are purchased from a long-term partner in Aÿ. The finished wine is made from 100% first press musts and 100% Grand Cru grapes; classic and timeless, incredibly rich and smooth, it is an invitation to collect Champagne.

Vineyards: Grand Cru Chouilly and Grand Cru Aÿ

Composition: 50% Chardonnay (Chouilly), 50% Pinot Noir (Aÿ)

Vintage: Perpetual reserve from 1995 to 2016

Bottled: April 2017

Disgorged: April 2022

Maturation: 60 months

Dosage: 6.15 g/L

Total Acid: 6.50 g/L

Alcohol: 12.5%

Pack: 6/750ML

