

# Legras & Haas

C H A M P A G N E

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 19 hectares of vines, comprised of 32 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 38 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 LES VISIONS

This flagship Blanc de Blancs is quintessentially Chouilly, encompassing a majority of the village terroirs and revealing the family's expertise with Chardonnay – their collective vision. This wine is also a quest for balance, blending wines with and without malolactic fermentation for freshness, using steel and oak barrel aged wines for texture and in selecting dosage. It reveals a lightly creamy first sip, rich mid palate and fresh and persistent finish.

Vineyards: Grand Cru Chouilly, 100 % Estate

Composition: 100% Chardonnay

Main harvest: 2020

Bottled: April 2021

Disgorged: June 2023

Maturation: 27 months

Dosage: 7.1 g/L

Alcohol: 12.5%

Pack: 6/750ML

## TASTING AND PAIRING

Honeysuckle, citrus and pear entice the first sip, which reveals a creamy, rich palate with a fresh, dynamic and persistent finish. Enjoy with decadent foods like caviar, oysters or tartare preparations, seafood, fried dishes and aged, hard cheese.



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