

# 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.



## INTUITION BRUT NV

Intuition evolves in light touches, nourished by all that the family has learned along the way; the expression of a greater confidence found in decades of champagne making and centuries of family tradition. This signature blend captures the diversity of the estate: Chardonnay imparts finesse, elegant white stone fruit and light citrus notes, Pinot Noir brings structure and intensity and Pinot Meunier provides a smooth mouthfeel.

Vineyards: Chouilly, Chavot, Epernay, Les Riceys, Leuvrigny

Composition: 64% Chardonnay, 22% Pinot Noir, 14% Pinot Meunier

Main harvest: 2021

Bottled: April 2022

Disgorged: October 2023

Maturation: 19 months

Dosage: 6.0 g/L

Alcohol: 12.5%

Pack: 6/750ML, 12/375ML

## TASTING AND PAIRING

Sumptuous and intense, this wine exudes ripe stone fruit balanced by delicate acidity. Pairs with seafood including raw preparations, fried chicken and salty snacks like popcorn and chips.



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