



C H A M P A G N E

Legras & Haas

Chouilly



BLANC DE BLANCS GRAND CRU MILLÉSIME L.T.S. 2008

Chouilly, the most northern Grand Cru village in the Côte des Blancs, is the birthplace of the Legras-Haas family and the foundation of their wines. The family cultivates 18 hectares of vines in these outstanding hills. With its 35 parcels spread out in almost all of the village areas, the family's estate offers an extraordinary diversity of Chardonnay styles. Chouilly benefits from a primarily Eastern and Northern exposure with gently sloping hillsides and lowlands which impart richness and strength to the wines.

The 2008 vintage is famous and yet after 12 years of aging in the bottle a new face of this wine is emerging. The aromas of ripe lemons, myrrh, jasmine are the first in line, then underlined by honey and star anise perfectly bound together with the ample, reassuring and juicy mouth. The finish is precise and perfectly balanced, it is champagne at perfect maturity. Patience is rewarded.

TECHNICAL CHARACTERISTICS

Crus

Chouilly

Total Acid

7.3 g/L

Composition

100% Chardonnay Grand Cru

Alcohol

12.5%

Dosage

3.4 g/L

Aging

Bottled 2009, Disgorged April 2021
(12 years on the lees)