

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 EXTRA BRUT NV

The grapes for the Blanc de Blancs Extra Brut are grown in the family's oldest hilltop parcels where the deep-rooted vines draw their complexity from the terroir's unique mother rock. Chouilly subsoil is mostly composed of hard "Belemnites" chalk, which allows the vines to grow roots deep while also providing good drainage. This textured, precise and persistent wine is 100% Grand Cru with excellent aging potential.

Vineyards: Grand Cru Chouilly, 100 % Estate

Composition: 100% Chardonnay

Main harvest: 2015

Bottled: April 2016

Disgorged: June 2022

Maturation: 74 months

Dosage: 2.35 g/L

Total Acid: 6.10 g/L

Alcohol: 12.5%

Pack: 6/750ML, 3/1.5L

