



C H A M P A G N E

# Legras & Haas

*Chouilly*

## Blanc de Blancs Grand Cru Chouilly Brut NV

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**APPELLATION** Champagne

**VARIETAL COMPOSITION**

100% Chardonnay

**SUSTAINABILITY** The family utilizes farming practices that focus on soil health including use of cover crops and avoiding pesticides. Vegan.

**AGING** 48 months on lees

### PRICE

*“Intense aromas of crushed stones, cooked apples and lemon rind. Full-bodied, very layered and rich, yet tightly framed, with beautiful fruit and a hint of croissant at the end. Complex.”*

— JAMES SUCKLING

This flagship Blanc de Blancs reveals the family’s expertise with Chardonnay and is the sum of 35 parcels across 18 hectares in Grand Cru Chouilly. A lightly creamy first sip, rich mid palate and a fresh and persistent finish is the signature of an outstanding Côte des Blancs Champagne.



94 POINTS

JAMESUCKLING.COM