



C H A M P A G N E

Legras & Haas

Chouilly

BLANC DE BLANCS GRAND CRU LES SILLONS 2014 CHAMPAGNE

APPELLATION Champagne Grand Cru Chouilly

VARIETAL COMPOSITION 100% Chardonnay
100% Estate

SUSTAINABILITY Farming practices that focus on soil health including use of cover crops and avoiding pesticides. Vegan.

AGING 7 years on lees. Disgorged April 2022.

PRICE

“The nose shows complex aromas of bread dough, lemon meringue, red apple, peaches and hints of toffee undertones. Mineral on the palate, with a harmonious finish.”

–DECANTER

Les Sillons is the Legras brothers first single-vineyard project and the result of two decades of research in a single plot in northwest Chouilly, Derrière Partelaine. The name Les Sillons is a nod to the beauty of the land, as well as the hard work and perseverance in the vineyards. This wine is fully fermented and aged in 20 hectoliter oak foudre before secondary fermentation in bottle.



96 POINTS
Decanter