

Champagne Pierre Legras Coste Beert

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Chouilly

CEPAGE: 100% Chardonnay

WINEMAKING: Debourbage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed.

Maturation in stainless steel vats, cold stabilisation at -4°C, clay filtration.

Reserve wine: 30% of perpetual reserve from the last 10 years. Tirage in March (year n+1). Disgorging in June (year n+3). Dosage 7g/L

ALCOHOL BY VOLUME: 12.0%

ANNUAL PRODUCTION: 327 000 bottles

THE STORY

" Consider your land as the most prestigious kingdom"

Each Pierre Legras bottle of Champagne embodies the spirit of its founders; men with character who have imagined a prestigious kingdom.

Born in 1662, under Louis XIV, Pierre Legras has initiated one of the biggest winegrower families of Chouilly.

For more than 3 centuries, 11 generations succeeded him and honored his heritage. Now with 10 acres, including 7 classified Grand Crus in Chouilly, Vincent Legras signs his wines with a lot of precision.

They have the High Environmental Value (HVE) certification.

THE ADJECTIVES

OVERALL: Purest expression of our Grand Cru

AROMAS / FLAVORS: Bergamot, honeysuckle, citrus, silex, brioche, almond

MOUTHFEEL: Mineral, complex and generous

THE SELLING POINTS

Purest expression of our Grand Cru

AWARDS: 91pts Wine Spectator, 90pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Fish tartare, shellfish. Young cheese. Japanese cooking. Asparagus.

