

Champagne Pierre Legras Monographie Extra Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Chouilly

CEPAGE: 100% Chardonnay

WINEMAKING: Manual harvest.(year n). Fermentation: Debouillage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed. Maturation: 70% in stainless steel vats and 30% in oak barrels. 75% of base wine and 25% of reserve wine. Tirage: april (year n+1). Disgorging: June (year n+6). Dosage: 0 g/L Extra Brut

ALCOHOL BY VOLUME: 12.0%

AGING: 70% stainless steel vats and 30% oak barrels

ANNUAL PRODUCTION: 1500 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: Zero dosage

AROMAS / FLAVORS: Fresh meringue, acacia and buttercup

MOUTHFEEL: Chalky minerality

THE SELLING POINTS

Champagne with character, Zero dosage.

AWARDS: 92pts Wine Spectator, 91pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Carpaccio of scallops, smoked salmon tartare, goat cheese

