

Legras & Haas

*Blanc de Blancs Grand Cru Chouilly*



This Blanc de Blancs champagne embodies the full diversity offered by Chouilly, and is a true incarnation of the Legras & Haas estate. Every parcel of the family holdings contributes to seal the final assemblage. This wine is matured in vats for 8 months and four years in bottles. After *dégorgement* the bottles rests again in the cellar for at least three more months before release.

Grape varieties : Chardonnay

Tasting notes :

Fine pale yellow with both silver and green tints, discreet but minuscule bubbles; spring/summer florality and more yellow than white fruits, though apple and pear are still there leading to a hint of structure; fine ripeness on the palate while retaining the firm Chouilly profile, an attractive touch of supple roundness that continues to the finish which is fresh and firm, but the impression of fruit remains. The Extra Brut has more complexity and precision, this is just a little broader. - Steven Spurrier

Press Notes

James Suckling

NV

94 points

