

Legras & Haas

Brut Rosé



This Rosé illustrates the determination to balance intensity with elegance, rosé with complexity, frivolity with quality. Champagne Legras & Haas wants this Rosé to go along with every kind of occasion and to accompany the most daring food pairings.

Pinot Noir from Les Riceys is traditionally macerated without de-stemming, a local tradition that Legras & Haas voluntarily chooses to honour. It appears to be a fantastic way of harnessing Les Riceys full potential. To help tell this tale, Chardonnay comes in to highlight the wide aromatic spectrum of the Pinot Noir without being overwhelming.

This wine is matured in stainless steel tanks for eight months and in bottle for two to three years. After *dégorgement*, the bottles rest again for three to six extra months in the cellar before release.

Grape varieties : Pinot Noir and Chardonnay

Press Notes

Tasting notes :

Beautiful rose petal colour, more intense than many Champagne Rosés and the benefits will show on the nose and palate; wild strawberries from the Pinots and light citrus florality blend together on the nose, the fine expression of summer fruits leading to the palate, which is attractively fruity and refreshingly dry. A very well-presented Rosé.
-Steven Spurrier

James Suckling

NV

91 points

