

CHAMPAGNE

PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -
• À CHOUILLY •

OUTSTANDING AND OFFBEAT, BLACK JACKETS IS FOR ALL BIG MOTORBIKE ENTHUSIASTS. BORN FROM THE ENCOUNTER OF PINOT NOIR AND MEUNIER FROM ÉPERNAY AND MOUSSY, THIS BLANC DE NOIRS DELIVERS A RICH WINE, WITH HINTS OF CRISP FRUIT. FLIRTY, A RASCAL, THIS CHAMPAGNE WINE WITH FRAGRANCES OF BLACKCURRANT AND VIOLET IS FOR ALL TARMAC LOVERS.

BLACK JACKETS

VINTAGE 2014

VISUAL ASPECT

Pale yellow-gold color with straw-yellow highlights - Lively stream of refined bubbles

NOSE

Violet, heady rose mixed with apricot, plum and fig smells. With aeration notes of currant, honeysuckle, blackberry, orange blossom, pomelo, wild strawberry, liquorice

PALATE

Rich and fresh, creamy and melted effervescence. Pulpy and coated fruity matter, with acidity reminding those of grapefruit and fleshy fruits. Clay-like minerality given fruity volume, chewy tactile feel, patina and enhances a greediness sensation.

Fruity consistency, vinosity and a balance maintained by a meticulous dosage. Richer final, powerful with a return of liquorice aromas

GRAPES

80 % Pinot Noir – 20 % Meunier

VINEYARDS

Epernay - Moussy



AWARDS

Vert de Vin 2021 : 91-92 / 100
Elle A Table : best of bulles 2020
Wine Enthusiast 2020 : 93/100

FOOD PAIRINGS

Salmon gravlax and red beet cream
Meagre fillet, puree of candied eggplant
Foie gras, jelly of quince and pineapple
Fillet of lentils, raspberry vinegar, raw ham and violet espuma
Soft-boiled hen egg, peas foam, Iberian ham chips
Rack of pork lacquered with honey and very small potatoes
Poultry, crushed fingerling potatoes, pepper butter
Slices of grilled duck breast, puree of vitelotte
Sliced duck fillet, cream sauce with peppery violet.
Rack of lambs with herbs
Cannelloni of fresh goat cheese with grape and pineapple

Powerful, elegant and generous
Champagne

Numbered, with metal box, by one