

# CHAMPAGNE PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -  
• À CHOUILLY •

EXCLUSIVELY MADE FROM CHARDONNAY, COSTE BEERT IS THE DEFINITION OF A GREAT BLANC DE BLANCS. JUST AS THIS HILLSIDE DOMINATES ALL THE OTHERS, THE EMBLEMATIC GRAPE VARIETY OF OUR HOUSE REIGNS SUPREME OVER THE VILLAGE OF CHOUILLY. A CUVEE FROM A SINGLE GRAPE VARIETY, IT IS THE PUREST EXPRESSION OF OUR GRAND CRU; MINERAL AND COMPLEX, GENEROUS AND CLEARLY PRECISE.



#### LAST AWARDS

- Wine Enthusiast 2020 : 90/100
- Terre de Vins Dec.2019: placed in the 8 selections of Blanc de Blancs of Champagne
- Guide Dussert-Gerber 2019: one of the 30 favorites
- Bacchus, Spain, 2019 : Great Gold Medal
- Wine Spectator : 91 in 2018, 2017 & 2015
- Bettane & Dessauve : 15/20 en 2018...

## COSTE BEERT

BLANC DE BLANCS GRAND CRU

only Chouilly

#### VISUAL ASPECT

Pale golden colour, greenish tinges. Bubbles very fine, elegant necklace

#### NOSE

Bergamot, honeysuckle, citrus, minerality, silex, complex, brioche, delicate

#### PALATE

First fresh, grapefruit, matured citrus, toasted notes, almond. Good and persistence length. Finesse, elegance, freshness.

#### GRAPE

100 % Chardonnay

#### VINEYARD

Chouilly

#### FOOD PAIRINGS

Fish tartare, shellfish, crustacean, grilled fishes. White meats.

Young cheese like parmesan, comté, beaufort, abundance. Gougères. Sweet and savoury cooking like thai. Japanese cooking. Sushis. Tempura. Crawfish Makis. Asparagus.

A wine for all occasions...

Available in 37,5 – 75 - 150 and 300 cl  
half-bottle / bottle / magnum / jeroboam