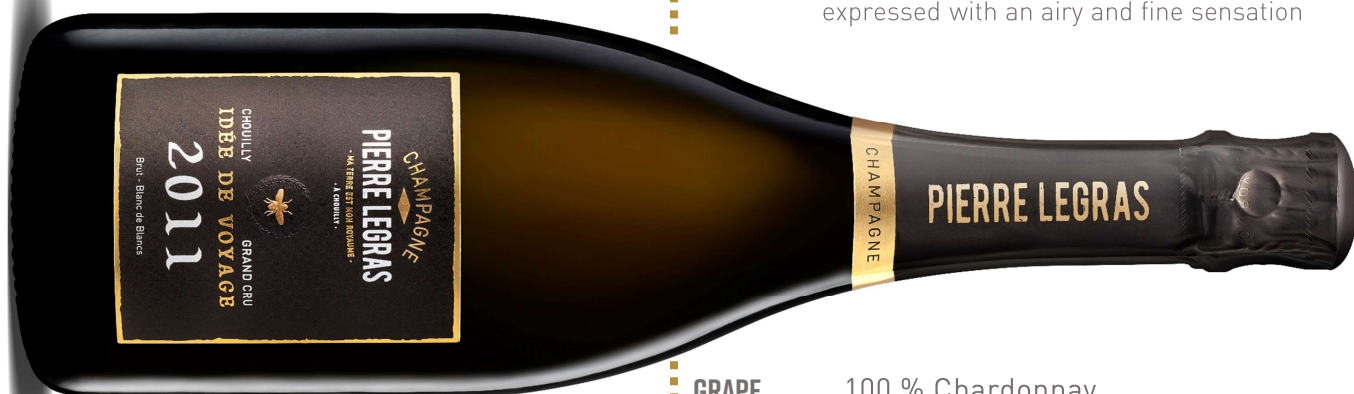


# CHAMPAGNE PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -  
• À CHOUILLY •

EXCLUSIVELY MADE FROM  
CHARDONNAY FROM CHOUILLY, OUR  
VINTAGE 2011 GRAND CRU BLANC DE  
BLANCS OFFERS A PASSAGE THROUGH  
TIME, IN 2011, IN OUR LAND...



We suggest tasting from a temperature of 9 °C (48.2 °F), in a slender and curved glass, at your appropriate time.

## IDEE DE VOYAGE VINTAGE 2011

pur Chouilly

### VISUAL ASPECT

singing and ephemeral foam, relayed by a string of fine and vivid bubbles which form a delicate ring (ie. collerette).  
Luminous, satiny and fairly fluid, with pale yellow-gold colour and bright yellow highlight.  
Indicates a fresh and nuanced wine.

### NOSE

Fresh and elegant, with notes of iodine and candied lemon which seem to emanate from a bouquet of flowers reminiscent of hawthorn, mimosa, acacia, rose.  
When aerated: notes of vine peach, pear, almond, fine chalk, quince compote, verbena, with menthol accents

### PALATE

Supple and fresh, with a creamy and melted effervescence. Pulpy and crunchy fruity matter, underlined by lemony acidity which is slightly zesty.  
Middle mouth: chalky minerality that provides frankness, saltiness with iodine aroma, and length on the palate with a delicate tactile imprint.  
Suave finish well balanced with a perfect fusion between fruity and mineral substances which are expressed with an airy and fine sensation

### GRAPE

100 % Chardonnay

### VINEYARD

Chouilly

### FOOD PAIRINGS

Smoked cod carpaccio, guacamole condiments and cream-cheese  
Smoked scottish salmon, celery mousse baked with hay and buckwheat biscuit  
Langoustines refreshed with liquorice, parsnip mousseline  
Braised Arctic char with Champagne wine, steamed potatoes and vegetables, white butter sauce  
Fillet of sea bream baked on the skin, vegetable julienne  
Blue lobster risotto  
John Dory meunière, seasonal vegetables baked with yuzu juice  
Pearly egg with chanterelles, chicken broth with foie gras  
Freshness of heirloom tomatoes, burrata siphon, peas syrup  
Tête de Moine AOP or Monk's head, goat with seaweed  
Matcha mousse, caramelized parsnip and kaffir lime granita