

# CHAMPAGNE PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -  
• À CHOUILLY •

FOR MORE THAN THREE CENTURIES, OUR FAMILY HAS WORKED METICULOUSLY ON THE HALLMARK OF OUR HOUSE. WE HAVE TRANSFORMED A GREAT GRAPE INTO A TRUE JEWEL. PARTIALLY VINIFIED IN CASKS, THIS BLANC DE BLANCS BRUT NATURE HAS A WONDERFUL AROMATIC RICHNESS. ITS FRAGRANCES OF WHITE FRUITS, CANDIED CITRUS FRUITS AND BUTTER COMBINE TO OFFER INTENSITY, COMPLEXITY AND DEPTH TO THIS VINTAGE THAT HAS NOT BEEN DOSED.



#### AWARDS

- Vertdevin France : 88/100

Champagne with character,  
Zero dosage.

## MONOGRAPHIE BRUT NATURE

pur Chouilly

#### VISUAL ASPECT

Pale yellow-gold color. Straw-yellow highlights lively steam of refined bubbles.

#### NOSE

Pastry, toasted bread, fresh meringue, quince compote, with fragrances of acacia and buttercup. After, notes of lemon heart, soft and iodized chalk, Carensac liquorice, pear, pruned almond, with aniseed and fresh mint accents.

#### PALATE

Supple. Fresh. Creamy and melted effervescence. Pulpy and crisp fruity matter, lemon acidity. Chalky minerality that provides frankness, saltiness. Good length and enhances fruity aromas.

Zero dosage.

#### GRAPE

100 % Chardonnay Chouilly

#### VINEYARD

80 % Les Partelaines  
20 % Montaigu

#### FOOD PAIRINGS

Carpaccio of scallops and oyster leaf  
Poached egg and asparagus cream  
Scallops and velvety cauliflower soup flavored with pancetta, flat parsley - Back of cod with salty butter  
Fillet of pollack and coconut-lemongrass emulsion - Prawn fritters and vegetables  
Fillet of bar and shells, Champagne sauce  
Sautéed fillet of sea bream, beans, clams and tarragon butter - Smoked salmon tartare, mango, piquillos peppers, lemon and chives - Soft goat's cheese with melting texture - Airy soft cow's cheese