



PIERRE LEGRAS

BLACK JACKETS
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MA TERRE EST MON ROYAUME -
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VINTAGE 2015

NUMBERED BOTTLE - WITH METAL CASE AND GIFT

GRAPES	50 % Pinot Noir – 50 % Meunier
VINEYARD	Epernay – Moussy
BOTTLING	April 2016
DISGORGING	November 2020
DOSAGE	5,6 g/l sugar

The Champagne has a deep, satiny and fairly fluid, pale yellow-gold color with straw-yellow highlights and a lively steam of refined bubbles. It suggests both richness and full of nuance.

The first nose is concentrated and flattering, expressing fragrances of violet and heady rose mixed with apricot, plum and fig smells. When aerated the Champagne evolves towards notes of currant, honeysuckle, blackberry, orange blossom, pomelo, wild strawberry, liquorice.

The contact in the palate is rich and fresh, with a creamy and melted effervescence. The Champagne develops a pulpy and coated fruity matter, sustained by an acidity reminding those of grapefruit and fleshy fruits. The middle mouth is orchestrated by a predominantly clay-like minerality that provides fruity volume, chewy tactile feel, patina and enhances a greediness sensation. The whole shows both fruity consistency, vinosity and a balance maintained by a meticulous dosage. The final is richer, powerful with a return of liquorice aromas.

The Black Jackets Blanc de Noirs cuvée is a powerful, elegant and generous Champagne. Enjoy it in a slender and well curved glass, with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following 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

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