

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 2015

VISUAL ASPECT

Pale yellow-gold color with straw-yellow highlights - Lively steam 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

50 % Pinot Noir - 50 % Meunier

VINEYARDS

Epernay - Moussy



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

LAST AWARDS

Guide 2023 Gerhard Eichelmann Mondo Heidelberg : ****

Vert de Vin 2021 : 91-92 / 100

Elle A Table : best of bulles 2020

Wine Enthusiast 2020 : 93/100

Powerful, elegant and generous
Champagne

Numbered, with metal box