

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

- Dinningguide Denmark : 90/100
- Gault & Millau 2024 : 92/100
- Gault & Millau 2023 : 16/20
- Guide 2023 Gerhard Eichelmann Mondo Heidelberg : ***
- Gault & Millau 2022 : 15/20
- Guide Melendo, Spain : 92/100
- Wine Enthusiast 2020 : 90/100
- Terre de Vins Dec.2019: placed in the 8 selections of Blanc de Blancs of Champagne

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 600 cl
half-bottle / bottle / magnum / mathusalem