

# CHAMPAGNE PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -  
• À CHOUILLY •

INSPIRED BY THE EPONYMOUS RIVER THAT FLOWS THROUGH OUR CHAMPAGNE TERROIRS, DÉA MATRA IS A ROSÉ WINE OF GREAT INTENSITY. A CONFLUENCE OF CHARDONNAY AND PINOT NOIR, IT EXPRESSES THE RICHNESS AND ELEGANCE OF THE GRAND CRU TERROIR OF CHOUILLY. IT IRREVOCABLY IMMERSSES YOU INTO A GASTRONOMIC WORLD.

Déa Matra : Gauloise divinity with reference to the Marne River considered as a goddess



## LAST AWARDS

Guide 2023 Gerhard Eichelmann Mondo Heidelberg : \*\*\*

Wine Enthusiast 2020 : 93/100

The Déa Matra Chouilly Grand Cru Rosé is a distinguished Champagne that flows into the palate with minerality and ease.

## DEA MATRA

Rosé Grand Cru 100 % Chouilly

### VISUAL ASPECT

Pink raspberry color with salmon pink highlights. Lively steam of refined bubbles.

### NOSE

Fruity and mineral. Raspberry, cherry, gooseberry, and stony chalk. After notes of wild strawberry, lemon, pomelo, fresh grapes, with elegant fragrances of acacia, fresh rose, peony.

### PALATE

Supple and fresh. Creamy and melted effervescence. Pulpy fruity matter with **lemon and pomelo**. Intense chalky minerality. Freshness, iodized salinity. Good length. Well balance between freshness and fruity in a creamy and minty elegance

### GRAPES

86 % Chardonnay – 14 % Pinot Noir

### BASE

60% 2016 – 40% wine of reserve

### VINEYARD

Chouilly

### FOOD PAIRINGS

- Toast of salmon rillettes with Timut pepper
- Salmon tartare with pink berries
- Squid ceviche
- Sole served with roasted vegetables and white butter
- Red mullet and vegetables grilled in foil
- Linguini of the sea = pasta allo scoglio
- Lasagne
- Cherry tomatoes, feta and candied tagliatelle of zucchini with olive oil
- Skewers of feta and candied tomato with basil
- Linguini with vegetables and red pesto sauce
- Grilled vegetables, tomato and mesclun
- Fresh whipped cheese and fresh currants
- Soft goat cheese