

CHAMPAGNE PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -

• À CHOUILLY •

EXCLUSIVELY MADE FROM
CHARDONNAY FROM CHOUILLY, OUR
VINTAGE 2013 GRAND CRU BLANC DE
BLANCS OFFERS A PASSAGE THROUGH
TIME, IN 2013, IN OUR LAND...



**We suggest tasting
from a temperature of
9 °C (48.2 °F), in a
slender and curved
glass, at your
appropriate time.**

IDEE DE VOYAGE VINTAGE 2013

BLANC DE BLANCS GRAND CRU

lieudit « DERRIERE PARTELAINE »
only 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.

Meticulous dosage maintains the mineral respiration to a slender and airy finish, marked by a lemony vibration with nuances of dried fruits.

GRAPE

100 % Chardonnay Chouilly. Vines planted in 1947

VINIF

50 % in oak barrels

DOSAGE

3 g/l of sugar

VINEYARD

100 % Derrière Partelaine

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