

# 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.



**Powerful, elegant and generous Champagne**



## BLACK JACKETS

### VINTAGE 2016

<b>VISUAL ASPECT</b>	Pale yellow-gold color with straw-yellow highlights - Lively steam of refined bubbles
<b>NOSE</b>	Violet, heady rose mixed with apricot, plum and fig smells. With aeration notes of currant, honeysuckle, blackberry, orange blossom, pomelo, wild strawberry, liquorice
<b>PALATE</b>	Rich and fresh, creamy and melted effervescence. Pulp 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, viscosity and a balance maintained by a meticulous dosage. Richer final, powerful with a return of liquorice aromas
<b>GRAPES</b>	78 % Pinot Noir - 22 % Meunier
<b>VINEYARDS</b>	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



**Numbered, with metal box**