CHAMPAGNE

PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -

• À CHOUILLY •

COSTE BEERT

BLANC DE BLANCS GRAND CRU

only 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.

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, almound. 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, abondance. Gougères. Sweet and savoury cooking like thaï. Japanese cooking. Sushis. Tempura. Crawfish Makis. Asparagus.

A wine for all occasions...

LIVELY

Available in 37,5 – 75 - 150 and 600 cl
half-bottle / bottle / magnum / mathusalem