CHAMPAGNE

PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -

• À CHOUILLY •

MONOGRAPHIE BRUT

BLANC DE BLANCS GRAND CRU

only Chouilly

FOR MORE THAN THREE CENTURIES, OUR FAMILY HAS WORKED METICULOUSLY ON THE HALLMARK OF OUR HOUSE. WE HAVE TRANSFORMED A GREAT GRAPE INTO A TRUE JEWEL. PARTIELLY VINIFIED IN CASKS, THIS BLANC DE BLANCS BRUT NATURE HAS A WONDERFUL AROMATIC RICHNESS. ITS FRAGRANCES OF WHITE FRUITS, CANDIED CITRUS FRUITS AND BUTTER COMBINE TO OFFER INTENSITY, COMPLEXITY AND DEPTH TO THIS VINTAGE.

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.

Champagne with character, deeply racy.

LIVELY

WINE

100 % Chardonnay Chouilly (Partelaine/Montaigu)
73 % base 2018 - 27 % perpetual reserve 2007 à 2017
53 % vinified in oak barrels
Dosage : 5 g/sugar

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