CHAMPAGNE

PIERRE LEGRAS

- MA TERRE EST MON ROYAUME -

• À CHOUILLY •

MONOGRAPHIE BRUT NATURE

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 THAT HAS NOT BEEN DOSED.

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.

WINE

100 % Chardonnay Chouilly
63 % base 2017 - 37 % perpetual reserve 2007 à 2016
30 % vinified in oak barrels
Dosage : 0 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

Champagne with character, Zero dosage.

LIVELY