



Champagne Legras & Haas

Champagne & Champagne Grand Cru

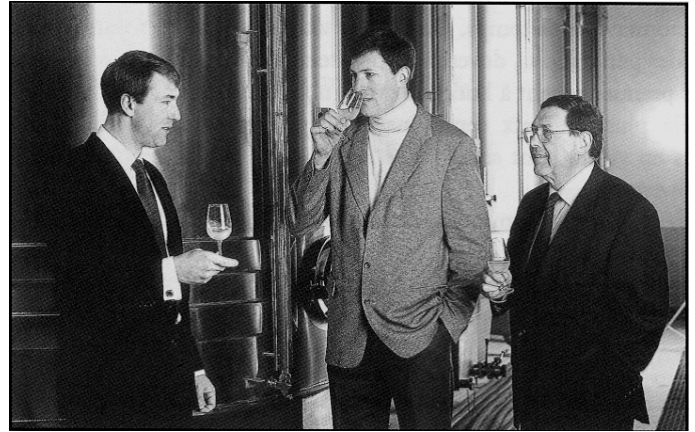


The Domaine at-a-glance

Owners: Brigitte, François, Rémi, & Olivier Legras
Winemakers: Brigitte, François, Rémi, & Olivier Legras
Soil: Chalk, some areas with clay, and Kimmeridgian soil
Size: 30 Ha **Location:** Chouilly
Appellations Produced: Champagne & Champagne Grand Cru

The Legras & Haas family has been producing wine for seven generations. The first few acres, of the current family domaine, were purchased over two-hundred years ago. These vineyards include some of the most highly regarded terroirs in Champagne. Today Legras & Haas is lucky enough to own vineyards in both the Côte des Blancs and in the Aube. The Côte des Blancs vineyards are regarded as among the very best Chardonnay producing vineyards in Champagne. In addition, the Aube is reputed to be among the very best Pinot Noir producing vineyards in Champagne. This diversity of terroir not only helps them to remain independent, but it also helps to insure the quality of their wines from year to year. In addition, this exceptional palette of terroir allows them to make very complex and expressive wines.

At the age of 13 François Legas began working with his father Lucien in the vines. Now, François and Brigitte's sons Remi and Olivier have joined them at the winery. The family has a great deal of respect for



Olivier Legras, Rémi Legras, & François Legras-Haas

their vineyards and practice lutte-raisonnée (sustainable farming methods). An enormous amount of care goes into their winemaking. The grapes are fermented separately by varietal and by parcel, in small stainless steel tanks. The wines are left to settle naturally, in tank, for seven months before they are placed in bottle. They then spend a minimum of three years in bottle before disgorgement.

Legras & Haas' combination of high quality grapes, years of experience, and great vineyards sites all come together in the bottle to produce an exceptional Champagne.



100% Chardonnay

Blanc de Blancs - Grand Cru

Technical Notes: The grapes for this wine are all hand harvested. Only the first lightly-pressed, and free run juices, are used to make their Champagne. This wine is fermented and aged in stainless steel before bottling.

(Dosage = 9 g/l)

Tasting Notes: The Legras & Haas Blanc de Blancs is a wine with a laser-like focus. In the glass the bubbles are very fine and persistent. Crisp citrus fruit and minerality lead to hints of white stone fruit and brioche notes. This is a lively, festive Champagne. While it is perfect as an aperitif, it is also a great match for fish or poultry (especially when prepared in a rich cream sauce). This is truly a wine that deserves to be called Grand Cru.