



# Champagne Legras & Haas

## Champagne & Champagne Grand Cru

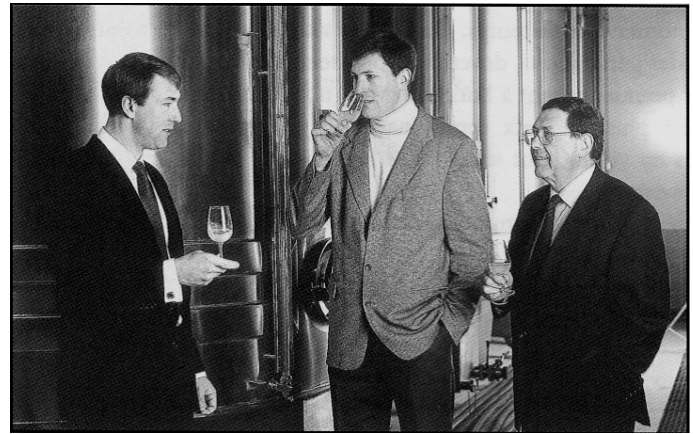


### The Domaine at-a-glance

**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.



**Chardonnay 60%**  
**Pinot Noir 20%**  
**Pinot Meunier 20%**

### Champagne - Brut Tradition

**Technical Notes:** The grapes for this wine are all hand harvested. They only use the first (light) press juice and free run juice for their Champagne. None of this wine is aged in Oak. Legras & Haas grows no Pinot Meunier. Therefore, for this cuvee they trade some of their Grand Cru Chardonnay to a friend, who grows high-quality Pinot Meunier. (Dosage = 9 g/l)

**Tasting Notes:** This wine is pale crystalline yellow in color, with very fine, persistent bubbles. The nose is bright with citrus fruit and hints of freshly baked bread. In the mouth the wine is very lively but not aggressive. The finish is clean and elegant. Legras & Haas' Brut Tradition is an ideal "all occasion" Champagne.