CHAMPAGNE GRAND CRU BLANC DE BLANCS EXTRA BRUT 'L'ÉVIDENCE' - MAGNUM

Champagne, France

Legras & Haas

www.legras-et-haas.com

Method & Production

The Grand Cru Blanc de Blancs Extra Brut is made from 100% Chardonnay grapes from the Grand Cru village of Chouilly, grown in the family's oldest hilltop parcels. Made according to the classic méthode champenoise. Only the first press is used for making this wine, after which it is fermented at a low temperature in stainless steel. After which it sees 8 months of ageing in stainless steel on the lees before secondary fermentation in bottle and a further 60 months élevage on the lees in bottle before disgorgement. The Champagne ages in their cellars for between 5 to 6 years before release and receives a reduced dosage of between 0 and 3 grams. Dosage 2,5 g/l.

Tasting Notes

Extra Brut is a champagne for purists. Bone dry, linear, super clean, feels compact at first but as you continue to drink the power builds on your palate. One of those wines that grows in presence and power. An elegant Chardonnay based wine which is serious and precise, yet approachable, with beautiful minerality and salinity and a persistent, long, long, long finish.

Food Matching

Enjoy as an aperitif or for a delicious pairing match with seafood such as oysters, sea urchins or clams.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
LH0621	Champagne Grand Cru Blanc de Blancs Extra Brut 'L'Évidence' - Magnum	Chardonnay	NV	12.5%	Cork	3x1.5lt	No	No	Yes	No