


# CHAMPAGNE INTUITION ROSÉ BRUT

VEGAN

## Champagne, France

## Legras & Haas

www.legras-et-haas.com

### Method & Production

The Rosé Brut NV is a traditional blend of Pinot Meunier (from Leuvrigny), Pinot Noir (from Les Riceys and Epernay) and Chardonnay (from Chouilly and Vitry). 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 9 months of aging in stainless steel on the lees before secondary fermentation in bottle and a further 36 months élevage on the lees in bottle. Dosage 6 g/l.

### Tasting Notes

A beautiful sparkling rosé which shows concentration, elegance and freshness. Expressive wild red berry fruits, strawberry and raspberry, classic notes of freshly baked bread.

### Food Matching

Enjoy as an aperitif or with white meats and light game dishes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
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| **Sparkling Wine** | | | | | | | | | | |
| LH0321 | Champagne Intuition Rosé Brut | Pinot Noir: 30%<br>Chardonnay: 58%<br>Pinot Meunier: 12% | NV | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |