

CHAMPAGNE INTUITION BRUT - HALF BOTTLE

VEGAN

Champagne, France

Legras & Haas

www.legras-et-haas.com

Method & Production

The Intuition Brut NV is quintessential of the Maison's style. This is a traditional blend of Chardonnay (from Chouilly and Vitry), Pinot Meunier (from Leuvrigny) and Pinot Noir (from Les Riceys and Epernay). 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

The diversity of the family estate is captured perfectly in this signature blend. The Chardonnay imparts finesse, elegance, white stone fruits and ethereal citrus notes. The Pinot Meunier gives a smooth, exotic and reassuring mouthfeel. The Pinot Noir structures the wine and brings intensity to the composition. A wine with great concentration, poise and balance, everything you want and more in a classic Champagne, with richness, elegance and that classic buttery character.

Food Matching

A delicious aperitif or pair with soft cheeses, risottos, or light fish dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
LH1526	Champagne Intuition Brut - Half Bottle	Pinot Noir: 22% Chardonnay: 64% Pinot Meunier: 14%	NV	12.5%	Cork	12x0.375lt	No	No	Yes	No