



CHAMPAGNE INTUITION BRUT

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 10 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 7g/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 | | | | | | | | | | |
| LH0223 | Champagne Intuition Brut | Chardonnay: 58% Pinot Meunier: 28% Pinot Noir: 14% | NV | 12.5% | Cork | 6X0.75lt | No | No | Yes | No |