



CHAMPAGNE GRAND CRU BLANC DE BLANCS 'LES SILLONS'

Champagne, France
Legras & Haas

www.legras-et-haas.com

Method & Production

Les Sillons is a very special project of the family's, it is their first single vineyard wine and the only they make which sees time in oak. Over 20 years of research and experimentation between the brothers has gone into the selection and production of Les Sillons, a name given in homage to the beauty of the land and the link between the region and its people. The Chardonnay grapes are picked from very a small plot in the North-West of the Chouilly, called Derrière Partelaine. Only the first press is used for making this wine, after which it is fermented at a low temperature in 20hl oak barrel. Maturing for a further 8 months in oak barrel before secondary fermentation in bottle, and a further 60 months élevage on the lees before disgorgement. Les Sillons ages wonderfully and can be kept for up to 15 years if not longer.

Tasting Notes

Immediately wonderful in the glass. Rich, mouth filling, complex, with great balance and freshness. Bright and aromatic. Austere with strong acidity, a bold mid palate and very long length.

Food Matching

Pairs wonderfully with hard cheese such as Mimolette, Comté and Parmesan.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Sparkling Wine									
LH0513	Champagne Grand Cru Blanc de Blancs 'Les Sillons'	Chardonnay	2013	12.5%	Cork	3X0.75lt	No	No	No