

Champagne Pierre Legras Orior

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier

WINEMAKING: Manual Harvest (year n). Fermentation: Debouillage of cool must, alcoholic fermentation in temperature-controlled vats, malolactic fermentation completed. Maturation: In stainless steel vats, cold stabilisation at -4°C, clay filtration. Tirage: March (year n+1). Disgorging: June (year n+3). Dosage: 7 g/L Brut

ALCOHOL BY VOLUME: 12.0%

AGING: Stainless steel vats

ANNUAL PRODUCTION: 20000 bottles

THE STORY

"Consider your land as the most prestigious kingdom"

Each Pierre Legras bottle of Champagne embodies the spirit of its founders; men with character who have imagined a prestigious kingdom.

Born in 1662, under Louis XIV, Pierre Legras has initiated one of the biggest winegrower families of Chouilly.

For more than 3 centuries, 11 generations succeeded him and honored his heritage. Now with 10 acres, including 7 classified Grand Crus in Chouilly, Vincent Legras signs his wines with a lot of precision.

They have the High Environmental Value (HVE) certification.

THE ADJECTIVES

OVERALL: Blending symbol: honest, rich and complex character

AROMAS / FLAVORS: orange peel, peach, herbal tea, flowers

MOUTHFEEL: Gourmet, mineral with good and persistence length

THE SELLING POINTS

Blending symbol for cocktail, appetizer, meal. Brut.

AWARDS: 90pts Wine Spectator, 90pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Stuffed tomatoes, haddock tian, smoked trout

