

LÉGENDE BRUT

ELEGANT AND CHARISMATIC



Brut Légende mixes the best terroirs of Champagne. Various and complementary soils made up of chalk, limestone, clay and limes provide it with a style full of energy and elegance.

A signature Champagne, which balances both youth and maturity, freshness and vinosity, delicacy and character.



Gold with a slightly satin effect and silver reflections.



Warm, gourmet notes of brioche, bread crusts and grilled hazelnut, fruity (yellow fruits, mature and exotic) and floral (lily) generosity.



Ample and generous attack, clean and fresh finish which continues on beautiful bitters, gourmet persistence on aromas of brioche, hazelnut and fruits in brandy.

ORIGIN : PREMIERS CRUS
WEST
MONTAGNE DE REIMS

CRUS : SACY
ECUEIL
COURMAS
VILLEDOMMANGE
REIMS LA MONTAGNE

BLEND : 55% CHARDONNAY
30% PINOT NOIR
15 % MEUNIER

RESERVE WINES : 30%
2020 - 2019

BOTTLING : FEBRUARY 2022

AGING ON LIES : 3 to 4 YEARS

DISGORGMENT : 3 MONTHES
at least

DOSAGE : 2,5 g/l

**MALOLACTIC
FERMENTATION :** TOTAL

**TASTING
TEMPERATURE :** 8 /10°C