



As we are all well aware, the Champagne region is dominated by the big Champagne houses, complete with massive advertising budgets and PR campaigns. The other face of the region, however, is that of the independent grower, making his own wine. These growers are under constant pressure to either sell their land or their grapes to the big houses and as belts have been tightened there is no doubt that many will be finding this an attractive solution as costs rise and demand falters.

We are very fortunate at Private Cellar to work with two independent, family-run growers who make their own, brilliant Champagne, proving that it is possible to produce good Champagne at a sensible price and, interestingly, who are bucking all trends by showing increased sales at a time when massive falls are being reported. We are convinced that this is because true Champagne drinkers recognise their superb quality which is not consistently found in the better-known brand names. We were not surprised by Jancis Robinson's recent statement: "Many of the big houses have raised prices recently and there is absolutely no doubt in my mind that the best value in champagne is to be found chez the best individual growers rather than the most familiar names".

Champagne Henri Chauvet

We have been working with Champagne Henri Chauvet since we set up Private Cellar with spectacular success. With cellar tunnels running under the village of Rilly-la-Montagne, this is a classic small producer where traditional Champagne is made. Bottles are turned daily, by hand, until the sediment is ready for disgorging, after which the wines are left to lie for many months more than the minimum requirement in order to ensure that the wine has some extra bottle age prior to being drunk.

Chauvet Blanc de Noirs NV

£19.95 per bottle £119.70 per case of 6

Pale gold, with a fine stream of bubbles. Gorgeous biscuity fruit, buttery and rich, with a light, persistent mousse and a mature, long finish. Drink it until the cows come home, and beyond. 90% Pinot Noir, 10% Pinot Meunier.

Legras & Haas

We first tasted the wines from Legras & Haas last year and have been working on establishing them as suppliers ever since, so we are delighted now make this introductory offer. Also based in a Grand Cru village, this time in the heart of Chardonnay production at Chouilly, the Legras family have been growers and producers for some 200 years. Passionate about what they do, they believe that their wines are their best possible advertisement.

Legras & Haas Brut Tradition NV

~~£22.95 per bottle £137.70 per case of 6~~
Introductory Offer Price: £19.50 per bottle £117.00 per case of 6

Combining the richness of Chardonnay and the body of Pinot, the Brut Tradition is buttery and nutty with a fine, persistent mousse, going to a fresh, vibrant finish. Light enough as an apéritif, yet with enough body to accompany food too. 25% Grand Cru Chardonnay, 25% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir.

Legras & Haas Rosé NV

~~£24.95 per bottle £149.70 per case of 6~~
Introductory Offer Price: £21.20 per bottle £127.20 per case of 6

Very attractive pinky-red, with soft, creamy red fruits on the nose and palate, ripe and full bodied and not a trace of sweetness. 25% Grand Cru Chardonnay, 25% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir.

Legras & Haas Blanc de Blancs 2002

~~£28.50 per bottle £171.00 per case of 6~~
Introductory Offer Price: £24.25 per bottle £145.50 per case of 6

This was the first Legras & Haas wine I tasted, and it completely stunned me – pale gold, with a lovely, persistent mousse, it combines rich, nutty fruit with light, lemony notes, so classically Chardonnay and incredibly poised, this is a fabulous wine. 100% Grand Cru Chardonnay.

Nicola Arcedeckne-Butler MW
June 2009

Offer closes on Friday 31st July 2009

Champagne Chauvet and Introductory Offer of Legras & Haas



Order Form

Champagne Chauvet and Introductory Offer of Legras & Haas

I was not surprised when this distinctive blanc de noirs, made from pinot noir topped up with pinot meunier, romped home in the blind line-up of under £20 bubbles. In this chardonnay-led age, it is a relief to come across a tasty blanc de noirs, an unusual champagne style that is richer and fuller than most. An elegant, balanced, truffley, biscuity taste that, unlike most fizz, works well with food.

Jane MacQuitty in The Times on Champagne Chauvet NV

Wine	£ per case inc VAT	No. of cases required	£ Total
Chauvet Blanc de Noirs NV (6 per case)	£119.70		
Legras & Haas Brut Tradition NV (6 per case)	£117.00		
Legras & Haas Rosé NV (6 per case)	£127.20		
Legras & Haas Blanc de Blancs 2002 (6 per case)	£145.50		
Delivery Charge (please see below if applicable)	£14.50		
Total:			

Offer closes on Friday 31st July 2009

Payment Details

I enclose a cheque for the amount of £ _____ made payable to Private Cellar Ltd.

Please charge my credit card number: _____
(Visa, MasterCard, Switch, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

Issue No: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

Delivery

Delivery is free of charge for 24 bottles of more in England and Wales and also for orders with a value in excess of £300 including VAT. All other deliveries in England and Wales are charged at £14.50 including VAT. For deliveries outside England and Wales, please telephone us on 01353 721 602 for a quotation. Please note that additional delivery charges may apply to deliveries to Scotland, the Highlands and Islands. Please ask for a quotation when placing your order.

For our full terms and conditions, please visit our website: www.privatecellar.co.uk

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