

TERROIRS D'ECUEIL



Blend

85% Pinot Noir, 15% Chardonnay.
Harvest 2018, 35% reserve wines.

Vineyard

Cru : Ecueil
33 average age,
ploughing under the vines,
and grass between the rows.

Vinification

In thermo-regulated stainless
steel tanks, oak barrels (12%)
No malo-lactic fermentation (70%).

Ageing

Minimum of 24 months on lees
and 6 months after disgorgement.

Analysis

Alcohol (% vol): 12.69
Total acidity ($g/l H_2SO_4$): 5.2
Total SO_2 (mg/l): 58
pH: 3.02
Dosage (g/l): 4.5

Packaging

Case of 12 half-bottles (37.5cl)
case of 6 bottles (75 cl),
case of 3 magnums (150cl),
case of 1 jéroboam (300cl),
case of 1 mathuselah (600cl).

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