

0gr

BRUT NATURE

Blend

50% Pinot Noir, 50% Chardonnay.
Harvest 2012,
20% reserve wines from 2011.

Vineyard

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

Vinification

In thermo-regulated
stainless steel tanks,
no malo-lactic fermentation (50%).



Ageing

Minimum of 5 years on lees
and 6 months after disgorgement.

Analysis

Alcohol (% vol): 12.36
Total acidity ($g/l H_2SO_4$): 6.3
Total SO_2 (mg/l): 53
pH: 2.94
Dosage (g/l): 0

Packaging

Case of 6 bottles (75 cl).

**CHAMPAGNE
LACOURTE
GODBILLON**
PREMIER CRU

16, rue des Aillys
51500 Ecueil - France
Tél: +33 (0)3 26 49 74 75

contact@champagne-lacourte-godbillon.com
champagne-lacourte-godbillon.com