

C.

parcellaire 2012
chaillots

Isaïe Teller - Photos © H. Feuille

Blend

100% Pinot Noir. Harvest 2012

Vineyard

«Chaillots» plot planted in 1966, massal selection of pinot d'Ecueil, sand on the surface and tuf in the depth.

South exposition, ploughing under the vines and grass between the rows.

Ageing

Minimum of 48 months on lees and 6 months after disgorgement.

Vinification

Fermentation in 300 l oak barrels, oak from Ecueil's forest.

No malo-lactic fermentation.

Use of gravity exclusively, not filtered, not fined, natural cold stabilization.



Tasting

A lovely balance of yellow plum fruit and an incisive well-judged structure from the barrel fermentation. Open and long texture. Lily and smoke and the whiff of baking, with a fresh lemon-oil note on the end.

Analysis

Alcohol (% vol) : 11.90
Total acidity (g/l H_2SO_4) : 7.5
Total SO_2 (mg/l) : 63
pH : 2.83
Dosage (g/l) : 2

Particularities

Cork bottling. Cork and staple closure after disgorgement.

Packaging

Wooden box of 1 or 3 bottles (75 cl).

CUVÉE LIMITÉE À 1337 BOUTEILLES*

**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

* limited edition : 1337 bottles