

# C.H.V.

## *parcellaire 2019* *chaillots hautes vignes*

### Blend

100% Chardonnay. Harvest 2019

### Vineyard

Mid-slope «Chaillots» (sandy soil) and «Hautes Vignes» (clays soil) plots, aged 40 years.

### Vinification

Fermentation in 228 l oak barrels  
Use of gravity exclusively,  
not filtered, not fined, natural cold  
stabilization. Cork bottling.

**CHAMPAGNE  
LACOURTE  
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**PREMIER CRU**

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### Ageing

Minimum of 36 months on  
lees and 6 months after  
disgorgement.

### Analysis

Alcool (% vol) : 12.93  
Total acidity (g/l  $H_2SO_4$ ) : 5.4  
Total SO<sub>2</sub> (mg/l) : 43  
pH : 2.96  
Dosage (g/l) : 2.5

### Packaging

Case de 6 bottles (75 cl).

**CUVÉE LIMITÉE À 2008 BOUTEILLES**  
**et 210 MAGNUMS**