

MI-PENTES

PINOT NOIR



Blend

100% Pinot Noir. Harvest 2017, with 30% reserve wines from 2015.

Vineyard

Mid-slope plots, 40 years average age, ploughing under the vines, and grass between the rows.

Ageing

Minimum of 40 months on lees and 6 months after disgorgement.

Vinification

60% in thermo-regulated stainless steel tanks, 40% in oak barrels (228l), No malo-lactic fermentation.



Tasting

Concentrated, intense nose of yellow fruits, sweet spice. Precise structure and meaty substance of Pinot d'Ecueil. Vibrant, high pitched and persistent texture. Accomplished modern champagne, wholly expressive of Ecueil.

Analysis

Alcohol (% vol) : 12.69
 Total acidity ($g/l H_2SO_4$) : 7
 Total SO_2 (mg/l) : 62
 pH : 2.90
 Dosage (g/l) : 3

Packaging

Case of 6 bottles (75 cl).
 3 magnums (150cl)

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