

# MI-PENTES

PINOT NOIR

## Blend

100% Pinot Noir. Harvest 2020 (organic),  
with 35% reserve wines from 2019

## Vineyard

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

## Ageing

Minimum of 34 months on lees  
and 6 months after disgorgement.  
Foaming under cork.

## Vinification

50% in thermo-regulated stainless  
steel tanks, 50% in oak barrels (228l),  
Cork bottling.

## 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) : 12.72  
Total acidity ( $g/l H_2SO_4$ ) : 4.8  
Total  $SO_2$  (mg/l) : 25  
pH : 3.10  
Dosage (g/l) : 0

## Packaging

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



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