

TERROIRS D'ECUEIL



Blend

85% Pinot Noir, 15% Chardonnay.
Harvest 2021 (organic), 70%
reserve wines 2020 (organic) and
2019 (conversion)

Vineyard

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

Vinification

In thermo-regulated stainless
steel tanks (77%), oak barrels
(23%)

Ageing

Minimum of 22 months on lees
and 6 months after disgorgement.

Analysis

Alcohol (% vol): 12.56
Total acidity ($g/l H_2SO_4$): 4.9
Total SO_2 (mg/l): 29
pH: 3.06
Dosage (g/l): 3.5

Packaging

Case of 12 half-bottles (37.5cl)
case of 6 bottles (75 cl),
case of 3 magnums (150cl),
case of 1 jéroboam (300cl),
case of 1 mathuselah (600cl).



**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