

# Champagne Lacourte Godbillon

## Terroir d'Ecueil

### THE FACTS



COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 85% Pinot Noir, 15% Chardonnay

WINEMAKING: In thermo-regulated stainless steel tanks, oak barrels (12%) No malo-lactic fermentation (70%); Dosage: 4.5g/l

ALCOHOL BY VOLUME: 12.7%

AGING: Minimum of 24 months on lees and 6 months after disgorgement

### THE STORY

Serendipity is elated to welcome one of the Petite Montagne's most rapidly rising star growers, Champagne Lacourte-Godbillon, to our bubbles portfolio. In 2006, Géraldine Lacourte and her husband Richard Desvignes left their fast paced sales jobs in Lyon behind to revitalize Géraldine's family domaine. One of the ever-growing number of Champenois who choose to fully embrace biodynamic viticulture, the pair are particularly committed to improving the biodiversity of their soils. In recent years, the premier cru of Écueil has endured some of Champagne's most disruptive spring frosts, and yet it has also produced some of Champagne's most eerily talented young winemakers.

### THE ADJECTIVES

OVERALL: Bright and complex with expressive aromatics

AROMAS / FLAVORS: Plum, lemon, white cherries,

apricot, apple, ginger, almond, lemon zest, marzipan

MOUTHFEEL: Structured with a long finish

### THE SELLING POINTS

SUSTAINABILITY: Biodynamic In Practice

PAIRINGS: Peking Duck, Oysters, Robust Dishes

