

Champagne Lacourte Godbillon Chaillots

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Pinot Noir

WINEMAKING: Vinified in 300L oak barrels. Malolactic fermentation blocked. Unfiltered and unfined. Dosage 1.5g/l

ALCOHOL BY VOLUME: 12.5%

AGING: 60 months on lees and 6 months after disgorgement

ANNUAL PRODUCTION: 1658 bottles



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 Écuil 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 SELLING POINTS

SUSTAINABILITY: Biodynamic In Practice

