

Champagne Lacourte Godbillon Chaillots Haute Vigne

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Chardonnay

WINEMAKING: Fermentation in 228 l oak barrels Use of gravity exclusively, not filtered, not fined, natural cold stabilization. Dosage: 2.5g/L

ALCOHOL BY VOLUME: 12.9%

AGING: Minimum of 36 months on lees and 6 months after disgorgement

ANNUAL PRODUCTION: 2008 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

Well-honed, gastronomic champagne made in micro quantities

SUSTAINABILITY: Biodynamic In Practice

