

# Champagne Lacourte Godbillon Mont Ame Migerats

## THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Pinot Noir

WINEMAKING: Primary fermentation in 300L oak barrels

AGING: Minimum of 48 months on lees, and 6 months post-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 Écuïel 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

**PAIRINGS:** Pairs beautifully with shellfish, creamy cheeses, or as a refined apéritif

