

Lacourte-Godbillon N.V. Rose Brut 1er Cru

WineWise Code	KLG-ROSNV
Country	France
Region	Champagne
Color	Sparkling
Case Qty x Size (mL)	6x750
Net	Discountable
ABV	12
Acidity	5.2
Residual Sugar	1.4
Dosage	4 g/L
Years in Blend	73% 2018, 27% 2015
Bottling Date	July 2019
Disgorgement Date	September 2021
Annual case production	5200 bottles
Varieties	100% Pinot Noir
Fermentation Vessel	44% Barrel
Fermentation Duration	6 weeks
Aging Method	Used Barrique 40%, Stainless Steel 60%
Aging Duration (Months)	26 months
Filtered?	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	9 months in barrique without stirring
Malolactic	Yes
Added Sulfur	Yes, 20 mg/L
Soil Type	Alluvial
Elevation (meters)	150
Vineyard Aspect	Southeast
Vine Age (years)	35
Vine Yields (hl/ha)	75
Farming Practices	Organic
Vine Training Notes	less than 10 bunches of grapes per vine
Grape Picking	Hand-harvested

WineWise notes on the wine:

It is always a good sign when a rosé champagne states its identity in a distinctively different way from its white counterparts, as this does. The generosity of 2018 (73% of the blend – the rest is 2015) serves it well. Even with just 4 gm. of dosage, the wine has an exquisite balance between fruit and earth. Borderline perfect pink champagne.



WineWise notes on the producer:

We are delighted to introduce this ambitious 8 hectare estate to our champagne portfolio, having had our eye on it for some time now. Géraldine Lacourte and her husband Richard Desvignes took it over from her parents in 2007. They left the co-op in 2012, began an organic conversion in 2017 (certified since 2020) and are now almost finished with the further conversion to biodynamic viticulture. They present a compelling range of wines designed to showcase the surprisingly myriad possibilities offered by their 1er Cru vineyards in Écueil (which is coincidentally the home of Gracienne Marié, of Forest-Marié). The house-style might be described as extroverted, with most of the wines revelling in their generous fruit endowment and effortlessly supporting their prevalent dryness.

