Lacourte-Godbillon N.V. Terroirs d'Ecueil 1er Cru Brut

WineWise Code	KLG-TEDNV
Country	France
Region	Champagne
Color	Sparkling
Case Qty x Size (mL)	12x750
Net	Discountable
ABV	12
Acidity	5.2
Residual Sugar	1.5
Dosage	3.5 g/L
Years in Blend	65% 2018, 35% 2015-2016-2017
Bottling Date	July. 2019
Disgorgement Date	July 2021
Annual case production	42,600 bottles
Varieties	85% PInot Noir, 15% Chardonnay
Fermentation Vessel	7% Barrel
Fermentation Duration	6 weeks
Aging Method	Stainless Steel 90%, Used Barrique 10%
Aging Duration (Months)	24
Filtered?	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	9 months in barrique without stirring
Malolactic	Yes
Added Sulfur	Yes, 20 mg/L
Vineyard Name	Blend Ecueil
Soil Type	Alluvial
Elevation (meters)	150
Vineyard Aspect	Southeast
Vine Age (years)	30
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:

Both the positive yellow colour tinged with pink and the forthright fruity nose attest to the dominance of Pinot Noir in the blend. The vinosity of 2018 (65% of the blend – the rest comes from the three previous years) makes this a true "champagne de plaisir', even with its modest dosage of 3.5 gm.



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 furteh 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 Gracianne 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.

