

Lacourte-Godbillon 2014 Millesime 1er Cru Extra Brut

WineWise Code	KLG-MIL14
Country	France
Region	Champagne
Color	Sparkling
Case Qty x Size (mL)	6x750
Net	NET
ABV	12
Acidity	7.1
Residual Sugar	1
Dosage	2 g/L
Years in Blend	2014
Bottling Date	March 2015
Disgorgement Date	March 2021
Annual case production	700 bottles
Varieties	60% Pinot Noir, 40% Chardonnay
Destemming	Whole Cluster
Fermentation Vessel	40% Barrel
Fermentation Duration	6 weeks
Aging Method	Used Barrique 40%, Stainless Steel 60%
Aging Duration (Months)	72
Filtered?	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	6 months (barrique and stainless steel) without stirring
Malolactic	No
Added Sulfur	Yes, 20 mg/L
Soil Type	Alluvial
Elevation (meters)	150
Vineyard Aspect	Southeast
Vine Age (years)	35
Vine Yields (hl/ha)	63
Farming Practices	Sustainable
Vine Training Notes	less than 10 bunches of grapes per vine
Grape Picking	Hand-harvested

WineWise notes on the wine:

After 6 years en tirage, this perfectly sculpted wine has relaxed a little, but still offers lots of room for growth. We were allocated just 60 bottles.



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.

