Champagne Lacourte Godbillon Chaillots Haute Vignes





APPELLATION: Champagne CEPAGE: 100% Chardonnay

WINEMAKING: Fermentation in 228 I 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 Écuiel 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



