

Lacourte-Godbillon 2016 Chaillots Hautes Vignes 1er Cru Extra Brut

WineWise Code	KLG-CHV16
Country	France
Region	Champagne
Color	Sparkling
Case Qty x Size (mL)	6x750
Net	NET
ABV	12
Acidity	6.9
Residual Sugar	0.5
Dosage	2 g/L
Years in Blend	2016
Bottling Date	July 2017
Disgorgement Date	September 2021
Annual case production	1814 bottles
Varieties	100% Chardonnay
Maceration Notes	no
Destemming	Whole Cluster
Fermentation Vessel	100% Barrel
Fermentation Duration	6 weeks
Aging Method	Used Barrique 100%
Aging Duration (Months)	50 months after bottling
Filtered?	No
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	9 months in barrique without stirring
Malolactic	No
Added Sulfur	Yes, 20 mg/L
Vineyard Name	Chaillots and Hautes Vignes
Soil Type	Alluvial
Elevation (meters)	150
Vineyard Aspect	South
Vine Age (years)	40
Vine Yields (hl/ha)	60
Farming Practices	Organic
Vine Training Notes	less than 10 bunches of grapes per vine
Grape Picking	Hand-harvested

WineWise notes on the wine:

Écueil is very much Pinot Noir country, so this Blanc de Blancs is something of a unicorn. The wine is fermented in used barriques and left en tirage for more than four years, before being disgorged with 2 gm. of dosage. The result is taut and saline, with depths of flavour and impressive length. 60 bottles only.



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 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.