



Lacourte - Gobillon Millésime White Champagne Lacourte-Godbillon Family

Elaborating this unique wine called “Champagne”, creating some typical cuvées which reflect our terroir and also our family know-how: all this is a real privilege which has been taught over more than 4 generations. Our family coteaux are located mainly over Ecueil’s vineyard. Ecueil is situated in the Montagne de Reims, between Reims and Epernay. We raise 2 varieties of grape: Pinot Noir, fame of Ecueil and Chardonnay. As winemakers, we are fortunate to work close to nature and give it all the respect that it deserves.



50 % Pinot Noir - 50% Chardonnay.



Short “Chablis” pruning for the Chardonnay and “Cordon de Royat” -pruning for Pinot Noir vines. Grapes are hand-picked and selected on the vines.



Only this vintage (first press) has been used for this wine, thermo-regulated stainless steel vats, cold stabilisation treatment, partially blocked malolactic fermentation for the Chardonnay.



6 years in our cellars.



Robe: a delicate golden yellow. Nose: white stone fruit (Mirabelle plums), a roasted touch and notes of brioche. Mouth: a direct and lively attack, fruity notes and a hint of foliage.



Smoked salmon/foie gras canapés. Grilled tilefish, roast turbot or shallow-fried veal chops. To be served at 10°-12° C.



6-8 years.



2009 90 Wine Spectator
2008 90 Wine Spectator
2007 93 Wine Spectator
2007 92 Burghound
2006 93 Wine Spectator

Terrisson Wines 195 rue Guy Arnaud
30900 Nîmes - FRANCE
Tél. : +33 (0)4.66.23.44.22
E-mail : export@terrison-wines.com

