



Magnum

■ Blend:
50% Pinot - 50% Chardonnay

Dosage (sugar) 7g/l

Due to their size, magnums enable a more harmonious development of flavours and aromas. They offer greater complexity. Undoubtedly Champagne's most prestigious bottle size.

Magnum 1500 ml

Ratafia Champenois

■ 100% Meunier
Aged three years
in oak barrels.



Follow us



Website: www.champagne-lacourte-guillemart.com

For your Information:



Store bottles lying down in a cellar away from light.

Serve Champagne well chilled but not too cold (ideally about 8°C).

* Sustainable Winegrowing in Champagne



The goal of this certification is to reduce the impact of winegrowing on the environment to a minimum (air, climate, water, soil, biodiversity, landscape).

The certification criteria developed by the Champagne Board were recognized by the French Ministry of Agriculture in May 2015. (Source: Champagne Board)



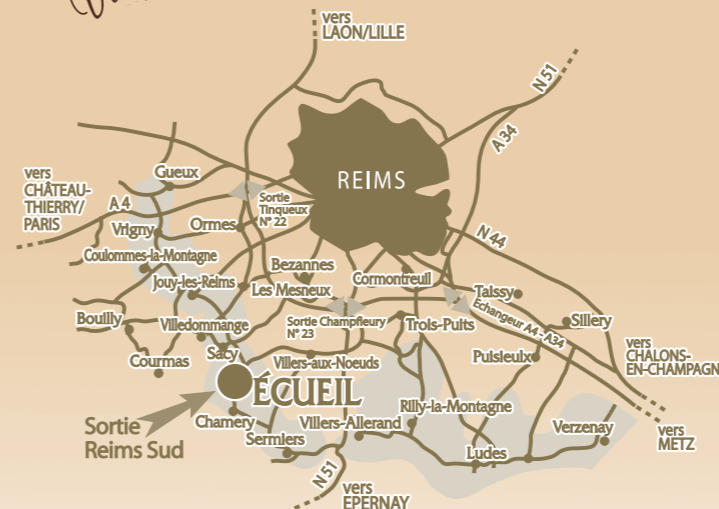
* High Environmental Value

This certification, created following the French government's Environmental Round-Table, corresponds to the highest level of certification, i.e. level 3.

The winegrower has an obligation of results in the following areas: biodiversity, fertilization, phytosanitary strategy, water management.



Visit us



Tell us when you are coming by phone or email and we will be delighted to welcome you.

We can also receive groups (coach parties) by reservation, for a tour followed by a tasting.



Contact us

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ALCOHOL CAN DAMAGE YOUR HEALTH
AND SHOULD BE CONSUMED IN MODERATION.

IDL_2020 - Please dispose of this notice sensibly
Do not create litter in public areas!

CHAMPAGNE

Lacourte-Guillemart

Since 1947



in Écuil



Premier Cru



Our History:

■ 12 generations of winegrowers have followed one another in Ecuil since Nicaise LACOURTE in 1630. Initially, we made red and white wines, for the clergy and then for wine merchants.

It was in 1947, after the war, that Henri LACOURTE launched the production of Champagne under the LACOURTE-LABASSÉ brand.

In 1959, their son Yves LACOURTE married Jeannine GUILLEMART from the neighbouring village and they created the LACOURTE-GUILLEMART brand.

In 2000, Christine and I took over the business. Aware of the legacy passed on to us, we strive to continue to produce and market our Champagne with a deep respect for tradition.

In 2019, Emilie joined us after a year of training at the CFPPA in Avize and obtaining her BPREA (qualification in wine property management).

So the **thirteenth generation** is already on track to uphold the family tradition!

Our Winegrowing Practices...

■ Our vineyard obtained VDC* and HVE* certification in August 2018.

■ We have adopted a "zero herbicide" approach to managing the vines and the soil.



LG

Our "Plaisir" Cuvées



Tradition

■ Blend:
85% Pinot noir - 15% Chardonnay

Dosage (sugar) 7g/l

Beautiful pale yellow colour, bouquet with fruity notes of apricot and white peach. Then come delicate scents of white flowers. On the palate, the attack is generous and full-bodied with fruit paste and honey flavours. Good length with citrus notes on the finish.

A delight for all occasions.

Bottle 750 ml
Half-bottle 375 ml

Déclinaison Réserve

■ Aged a further 20 months in the cellar.

Demi-Sec

■ Blend:
85% Pinot noir - 15% Chardonnay

Dosage (sugar) 21g/l

Beautiful amber-yellow colour, the bouquet reveals candied fruit such as apricot and peach, with a hint of tropical fruit (pineapple, coconut).

Soft, generous attack on the palate, developing honeyed notes, combined with subtle floral notes.

The perfect champagne for any fruit-based dessert.

Bottle 750 ml



Minéral

■ Blend:
85% Pinot noir - 15% Chardonnay

Dosage (sugar) 3g/l

This mineral cuvée evokes the earth and the terroir: the wine's raw materials.

Delicious as an aperitif, or as an elegant accompaniment for seafood.

Bottle 750 ml
Magnum 1500 ml



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Our "Plaisir Rosé" Cuvées



Rosé

■ Blend:
100% Pinot noir - 15% d'AOC red wine

Dosage (sugar) 8g/l

Pretty pink colour with glints of ruby; sustained bubbles, developing a generous cordon of foam. The nose reveals scents of fresh red berries (raspberry, strawberry, redcurrant). These are accompanied by very light hint of pepper. The palate offers slightly riper flavours with subtle spicy notes on the finish.

A fresh, lively, modern, seductive rosé, ideal as an aperitif or with a red fruit dessert.

Bottle 750 ml
Magnum 1500 ml

Demi-Sec Rosé

Dosage (sugar) 20g/l

A champagne that will bring out the best in your desserts!

Bottle 750 ml
Magnum 1500 ml



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Our "Grand Plaisir" Cuvées



Prestige

■ Blend:
70% Pinot noir - 30% Chardonnay

Dosage (sugar) 8g/l

Deep yellow with glints of gold; the nose presents aromas of brioche and then fruit such as pear and quince. The attack is full-bodied and smooth. Good overall balance with patisserie flavours mingled with subtle spicy notes.

A champagne for connoisseurs that makes a wonderful accompaniment for slightly spicy dishes.

Bottle 750 ml

Millésime

■ Blend:
50% Pinot noir - 50% Chardonnay

Dosage (sugar) 4g/l

Beautiful, bright, intense yellow colour, with subtle, delicate bubbles. The nose offers aromas of pastries and honey.

Massive, lively attack on the palate. Tropical fruit flavours such as mango and papaya emerge with subtle notes of orange blossom. The finish leaves a pleasant sensation of softness and smoothness.

This rich cuvée goes particularly well with oriental cuisine.

Bottle 750 ml



Cuvée Pierre et Henri

■ Blend:
100% Chardonnay

Dosage (sugar) 6g/l

A tribute to our founders, this cuvée has a beautiful pale gold colour and expresses aromas of yellow fruit (Mirabelle plum, peach) accompanied by mineral and floral notes.

On the palate, it has a pleasant acidity reminiscent of boiled sweets.

An exceptional, powerful, complex cuvée, it makes a superb accompaniment to fish and seafood dishes.

Bottle 750 ml

