

CHAMPAGNE
LABORDE

Delphine & Pierre-Emmanuel



PRESS RELEASE
BRAND INTRODUCTION

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Champagne Laborde is born !

CHAMPAGNE LABORDE Delphine & Pierre-Emmanuel
is an independent family estate.

In 2018, Delphine decided to leave the world of international Champagne Houses to take over the **family estate** with her husband Pierre-Emmanuel. They installed their press and built their cellar and winery.

These investments allowed them to carry out all the stages of creating their champagnes themselves: pressing the grapes, vinification, maturing, bottling, ageing in the cellar, riddling and disgorging.

This **independence** allows them to be free in their choices of elaboration because the final quality of a great champagne is the result of a multitude of stages where every detail counts.

*« Who hasn't dreamed,
one day, to live in the midst of their vines,
to drink and share the fruit of their
harvest? This dream has come true hand in
hand. »*



*The first Champagnes arrive
in spring 2023...*



« What drives me,

is to interpret the terroir of Nogent l'Abbesse where I was born. I appreciate my freedom of action. I let my sensitivity and intuition speak for themselves in order to reveal champagnes with strong identity. »



5
95 %
14

hectares
Chardonnay, 5% Pinot noir
lieux-dits in Nogent l'Abbesse

100 %

Atypical terroir
First press (cuvée)
Artisan Champagne

0 %

Chemical fertilizer
Herbicide
Insecticide

Delphine



« Being a winegrower,

is not a job like any other. It is a vocation. Everything here speaks to me: the beauty of the landscapes, the colours, the vineyards where as a little girl I accompanied my father and grandfather. It is on this land of my ancestors that I decided that my daughters should grow up in turn, as a matter of course. »

Born in 1983, Delphine grew up in Nogent l'Abbesse, the **land of her winegrowing ancestors** who have owned vines there for more than 7 generations.

Fascinated by the nature that surrounds her, she wants to understand everything about living things. As agricultural engineer and **winemaker**, Delphine built up her professional experience over 12 years in two prestigious Champagne Houses.

In 2007, Delphine joined Champagne **Bollinger** under the direct responsibility of the cellar master. There she discovered the ancestral know-how of one of the most brilliant family Champagne Houses. She is passionate about environmental development projects in the vineyard and is trained in oak barrel vinification techniques.

In 2011, Delphine organises the European **Champagne Ambassadors** competition for the Comité Champagne, which rewards the best professionals who are passionate about champagne.

In 2012, Delphine joined the LVMH group as an winemaker at Champagne **Veuve Clicquot**.

She is responsible for the pressing and vinification of Chardonnays from the Côte des Blancs and is a member of the Tasting Committee. She has discovered one of the richest collections of reserve wines in the Champagne region, and is in charge of innovative R&D projects in the vineyards and in oenology.

She also travels throughout Europe and the United States to meet professional clients.

In 2018 and 2019, Delphine worked at the same time at Veuve Clicquot and carried out her first vinifications of Champagne Laborde where she could freely express her creativity.

Since the summer of 2020, Delphine has devoted herself entirely to the beautiful destiny of her champagne.



Pierre-Emmanuel

Pierre-Emmanuel, born in **Burgundy** in 1979, has always loved wine and the Burgundian hillsides. His paternal grandfather owned a few acres of vines classified as Hautes-Côtes-de-Nuits, but the vineyard was really too small to settle there.

When he met Delphine, Pierre-Emmanuel was working in finance in Paris. He yearned for a life closer to nature and made the radical decision to change jobs and **become a winegrower**.

He studied viticulture and oenology in Avize for two years. He learnt to live with the **rhythm of nature** and the seasons, and to understand the long ageing process in the cellar specific to champagnes... the perfect opposite of his hectic Parisian life.



*«I have been
passionate*

*about wine for a long time. My parents
always found an opportunity to open
good bottles. »*

Above all, Pierre-Emmanuel brings the **external eye** that is so important in tracing the path of Champagne Laborde. His previous job immediately gave him an overview of the processes, a concern for

detail and the ability to question certainties.

Not being a winegrower from father to son, he questions himself at each stage and pushes Delphine to explain her choices. It has become a game between them and Pierre-Emmanuel & Delphine form the ideal tandem **to do nothing out of habit** and create every day with passion.





Nature

Mountain of Nogent, natural protected area

Nogent l'Abbesse is located on the **southern slope** of the Mount of Berru, formerly known as the « Mountain of Nogent ».

This Mount, spared from erosion during the Tertiary era, is a limestone hillock covered at its summit by a diversity of natural environments. It has a great ecological wealth and is labelled a sensitive natural area. It is home to many rare and protected animal and plant species.

The Mount culminates at 267 metres. Its summit is covered by a forest of 500 hectares and its slopes are planted with 374 hectares of vines. It is part of the Regional Nature Park of the Mountain of Reims. It is a green lung 10 minutes from Reims where cyclists and hikers like to meet.

*« We became winegrowers
out of passion,*

*by love of the vine, by the desire to live and work in
harmony and complicity with this beautiful and generous
nature which, vintage after vintage, gives us the best of
itself. »*





Terroir

Nogent l'Abbesse, historical and atypical wine growing region

Nogent l'Abbesse is known as one of the **oldest** vineyards in Champagne.

The name Nogent "l'Abbesse" comes from the royal **Abbey of Saint-Pierre-les-Dames**, founded by the bishop Saint Remi in Reims in the 6th century. The nuns had a residence, vineyards and two wine presses in Nogent l'Abbesse until the French Revolution. They chose this area for its sunny slopes on the southern side of the Mount of Berru, its chalky subsoil and its proximity to Reims where they had their abbey.

The vineyard of Nogent l'Abbesse has been preserved **over the centuries** thanks to the will of the winegrowers who persevered in their profession despite the Revolution, phylloxera and the Great War. Today, Delphine & Pierre-Emmanuel perpetuate their ancestral gestures with passion.

The terroir of Nogent l'Abbesse is **atypical**.

Its vines, located 8 km from the Grand Cru vineyards of Mailly-Champagne, Verzenay and Verzy, benefit from the same subsoil composed of Campanian **chalk** and predominantly clay-limestone soil.



However, the plots of land in Nogent l'Abbesse are planted almost exclusively with Chardonnay, whereas the Montagne de Reims is best known for its Pinot Noir grands crus.

Their plots benefit from different exposures, altitudes and soils, which allows a great multitude of expressions of Chardonnay and **cuvées with a strong identity**.



Delphine & Pierre-Emmanuel cultivate **14 lieux-dits**
in Nogent l'Abbesse and 2 others in the neighbouring village of Berru.

Their vineyard of about **5 hectares** is dominated by
Chardonnay (95%) with a single plot of Pinot Noir (5%).

The average age of their vines is over **30 years**, with a well-
developed root system to obtain grapes that are perfectly ripe and
expressive of their terroir.

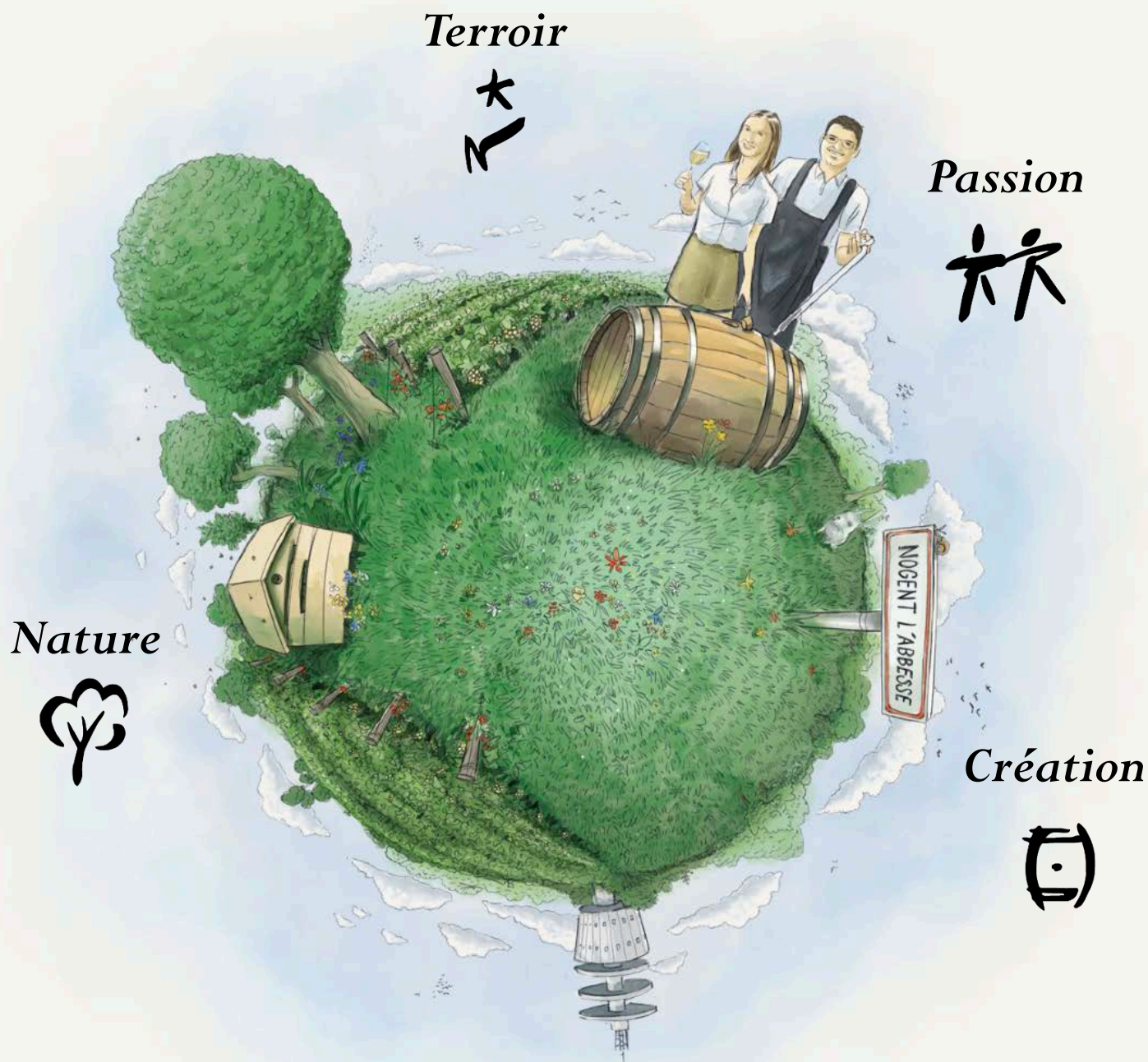


*« Our ambition is to give our champagnes
the true taste of their terroir while interpreting each
vintage as a necessity to combine space and time, to tell
both a landscape and a story. »*



Les 4 pillars

Delphine & Pierre-Emmanuel live on a planet that they have designed in their own image.



Terroir



Passion



Nature



Création



« Feet on the ground,
head in the stars. »



The love of nature and terroir

Delphine & Pierre-Emmanuel live close to their vineyards. Controlling their environmental impact is a life choice for their family, but also for the next generations of winegrowers. They enjoy working their vines, contemplating them and taking care of them.

Delphine & Pierre-Emmanuel's vineyard is certified « Sustainable Viticulture in Champagne » and « High Environmental Value », level 3.



Delphine & Pierre-Emmanuel push the requirement further because their vision of viticulture is not to depend only on a specification, but to implement **the best practices**. They make their decisions based on their observations, their tests and their exchanges with committed winemakers from several regions.

Delphine is passionate about biology, plants, and the observation of living things and she conducts trials on her estate in multiple directions, using AB, permaculture and agroecology practices.

Delphine & Pierre-Emmanuel adapt the vigour of their vines and seek a leaf/fruit balance in order to obtain the healthiest and ripest grapes. The careful management of their vineyard allows them to produce unique wines, reflecting the terroir from which they come.



« I learned to observe

the natural cycle of the vine, to pose hypotheses, to carry out tests and then to implement the best solutions. Good farming sense is the key to a living soil and a healthy plant. Our approach is global in order to consider the vine and its ecosystem. »



Our quality commitments in the vineyard



Accompanying NATURE and revealing TERROIR

1. Old Chardonnay vines under massal selection on Campanian chalk.
2. Vines cultivated without chemical fertilizer, herbicide or insecticide.
3. Shallow tillage adapted to each plot. Maintenance of permanent natural grass cover. Trials of plant cover and mulching.
4. Low organic fertilisation of animal origin. Shredding of prunings to renew the humus stock.
5. Increase in biodiversity. Planting of shrubs. Installation of beehives, birdhouses and insect hotels.



Quest for excellence

Balance, delicacy and purity



« We have built

a cellar buried in the chalk on three half-levels in order to be able to work by gravity during the harvest and to be very energy-efficient the rest of the year. »



Delphine & Pierre-Emmanuel invested in 2018 in a **modern pneumatic press** which is quality approved. Its capacity of 4000 kg of grapes corresponds to the traditional marc in Champagne.

Their approach to winemaking is an extension of the work done upstream in the vineyard. They want to preserve all the **richness of the grapes**: their fruitiness, their balance, their personality. Their vinification must simply allow the grapes to express their full natural potential.

They practice a **gentle pressing** for 3 to 4 hours during which the juice flows by gravity (without pumping) into their cellar buried 6 meters in the chalk.

Delphine & Pierre-Emmanuel have a demanding approach to the regulatory splitting of the juice between the cuvée (2050 L) and the taille (500 L): they systematically send all the juice from the taille to the distillery.

The **juices from the cuvée**, which are of higher quality, are naturally richer in sugar and acid and better balanced. These are the only juices used in the composition of their champagnes.

Our quality commitments in the cellar



Working with PASSION to create AUTHENTIC Champagnes

1. Pressing and vinification of only the estate's own grapes (no grapes are purchased). Grapes are hand-picked at their optimum maturity..
2. Only the juice from the first press (cuvée) is used.
3. Gentle, high-quality pressing. The juice is drained by gravity, without pumping.
4. Vinification with a minimum of inputs (no carbon, no bentonite, no fining, no acidification...). Vinification in small thermo-regulated stainless steel vats or in oak barrels, respecting the identity of each lieu-dit.
5. Aging of the wines on fine lees to increase their complexity. Bottled on the estate and aged in our cellars.





First Champagnes available in spring 2023

Perpetuelle

Blanc de blancs
 Harvest 2018-2019
 Bottling in May 2020
 Disgorgement in October 2022

This cuvée, from our perpetual reserve of Chardonnay wines, is a faithful expression of the chalk terroir of Nogent l'Abbesse.

Tandem

Pinot noir 75% - Chardonnay 25%
 Harvest 2018-2019-2020
 Bottling in February 2021
 Disgorgement in October 2022

This cuvée embodies the permanent search for a balance between Chardonnay and Pinot Noir on our terroir.

Rosé

Pinot noir 55% - Chardonnay 45%
 Harvest 2018-2019-2020
 Bottling in February 2021
 Disgorgement in October 2022

This cuvée Rosé reveals a perfect balance between red fruit aromas, vinosity and freshness.





First « lieu-dit » available in spring 2023

Les Écus / EXTRA BRUT / BLANC DE BLANCS

MILLÉSIME : **2018** / QUANTITÉ LIMITÉE : **2 090 BOUTEILLES**

LIEU-DIT CADASTRAL : LES ÉCUS, 32 ARES, ALTITUDE 215 MÈTRES
COMMUNE : NOGENT L'ABBESSE / CÉPAGE : CHARDONNAY / SOL : ARGILO-CALCAIRE / SOUS-SOL : CRAIE DU CAMPANIEN / VENDANGES : 29.08.2018
TAP : 11 %VOL. / PH : 3,19 / MISE EN BOUTEILLE À LA PROPRIÉTÉ :
23.07.2019 / DÉGORGEMENT : 31.03.2022 / DOSAGE : 5 g/L
TEMPÉRATURE DE SERVICE CONSEILLÉE : 10-12 °C



CHAMPAGNE
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