

Champagne Laborde

Nogent l'Abbesse



Les Écus Blanc de Blancs 2018

A creamy, fruity Champagne, this comes from a small parcel that is less than an acre. Its softness comes from the dosage and from the aging that give the wine an instant “drink-me” character. Drink now.

90 pts—Roger Voss, Wine Enthusiast, December 2023

The single vineyard bottling from the lieu dit of les Écus in the village of Nogent (which faces due east) hails from a thirty-two ares parcel of chardonnay vines planted in 1982 from sélection massale cuttings and planted at the very top of the vineyard, just under the hillside crown of forest. The vins clairs are fermented and raised in stainless steel until the May following the vintage and the wine was aged three years on its fine lees prior to disgorgement and a finishing dosage of five grams per liter. This is the first release of this wine from Delphine Laborde. It offers up a beautifully refined bouquet of pear, apple, brioche, raw almond, chalky soil tones and a lovely topnote of spring flowers. On the palate the wine is bright, young and full-bodied, with a lovely core, excellent soil signature, utterly refined mousse and a very long, complex, elegant and impeccably balanced finish. This is so seamless in its youth that it is very easy to drink already, but it is still a young wine and the prudent course would be to tuck it away in the cellar for three or four more years and really let it come into its own. Fine, fine juice. 2023-2055.

93 pts—John Gilman, View from the Cellar, July-August 2023