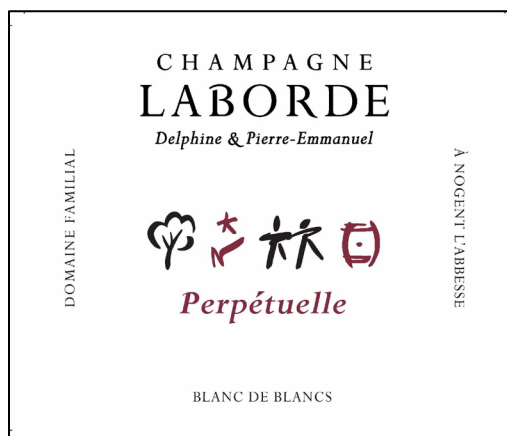


Champagne Laborde

Nogent l'Abbesse



“Perpétuelle” Blanc de Blancs NV

An elegant wine all the way through, the nose reveals a bouquet of fresh pear, preserved lime, white flowers, and bread dough. The palate is pure and inviting, with a pillowing mousse and a well-balanced and mouthwatering finish. It's a very nicely styled Blanc De Blancs to enjoy over the coming 8-10 years. This release was disgorged in October 2023 and has the addition of 7 grams per liter dosage.

92 pts—Audrey Frick, jebdunnuck.com, December 2024

This is the second release of Delphine Laborde's “Perpétuelle” Blanc de Blancs non-vintage Extra Brut, with this bottling hailing from the base year of 2020. As the solera that Delphine and her husband Pierre-Emmanuel started for this wine was only created in 2018, the reserve wines here are from the previous two vintages. The wine was disgorged in October of 2023 and given a dosage this year of five grams per liter. The bouquet is pure, bright and beautifully complex, wafting from the glass in a mix of golden delicious apple, pear, chalky minerality, raw almond, bread dough and a topnote of white lilies. On the palate the wine is crisp, full-bodied and still fairly tightly-knit, with a lovely core of fruit, superb mineral undertow, elegant mousse, impeccable balance and a long, crisp and complex finish. This is outstanding non-vintage Blanc de Blancs that will age superbly well.

92+ pts—John Gilman, View from the Cellar, September-October 2024

The following has also reviewed this wine:

91 pts—Roger Voss, Wine Enthusiast, December 2023