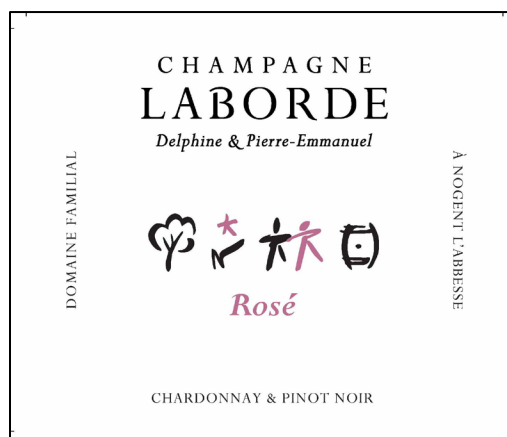


# Champagne Laborde

## Nogent l'Abbesse



### Rosé NV

*Bright red fruits have freshness from the acidity and the balanced dosage. Its fruitiness has a tangy edge that gives a good bite at the end. Drink now.*

**90 pts**—Roger Voss, Wine Enthusiast, December 2023

*This is the second release of non-vintage Rosé from Delphine Laborde and her husband Pierre-Emmanuel, but it is a later disgorgement of the same wine I reviewed last year, rather than a new wine. So it is from the base year of 2020, but was given an additional year aging sur lattes and this time it has been labeled as Extra Brut, as the recent disgorgement received a finishing dosage of six grams per liter. The wine is made from a cépages of fifty-five percent pinot noir and forty-five percent chardonnay, with only the first pressing (or cuvée) of juice used for the wine. This iteration was disgorged in October of 2023. The wine delivers a beautifully refined bouquet of blood orange, sumac, rhubarb, wheat bread, chalky soil tones, a touch of cinnamon and rose petals in the upper register. On the palate the wine is pure, complex and full-bodied, with a lovely girdle of acidity, fine depth of fruit, frothy mousse and excellent balance on the long, precise and soil-driven finish. This is still a fairly young wine and will be an even better drink with a couple of years' worth of cellaring. Fine juice. 2024-2045.*

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