

Champagne Laborde

Nogent l'Abbesse



“Tandem” NV

A balanced blend of Chardonnay and Pinot Noir, the Champagne has fragrant fruit with acidity and a tangy character that gives it great life. It is ready to drink.

91 pts—Roger Voss, Wine Enthusiast, December 2023

The new release of Delphine Laborde’s Tandem bottling is again from the base year of 2020 and this is a second disgorgement on her wine that I reported on last year. It is made from a cépages of seventy-five percent old vine pinot noir from the Mont Berru and twenty-five percent chardonnay from her vineyards in Nogent l’Abbesse. It was disgorged in October of 2023 and finished with a dosage of six grams per liter. The wine delivers a beautifully refined bouquet of white peach, apple, raw almond, bread dough, beautiful chalky soil tones and a topnote of white flowers. On the palate the wine is pure, zesty and full-bodied, with lovely depth of fruit at the core, superb soil signature, very refined mousse and a long, complex, seamlessly balanced and supremely elegant, long finish. This is still a young wine, but so perfectly balanced that it is already very easy to drink! That said, it will be even better if tucked away in the cellar for a few more years. 2024-2050.

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