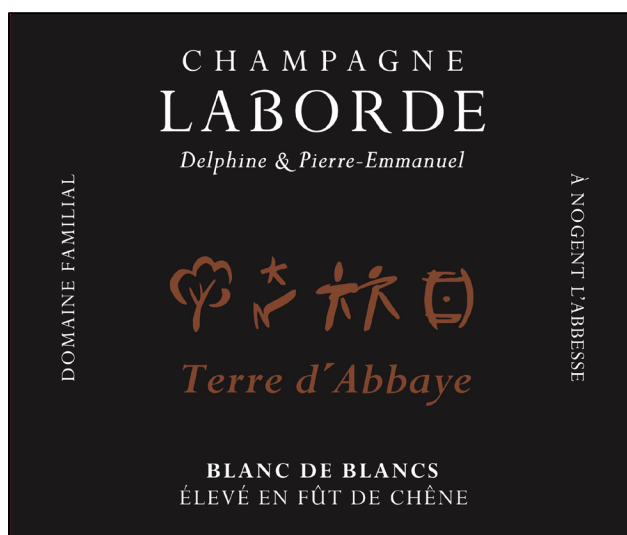


# Champagne Laborde

## Nogent l'Abbesse



### “Terre d’Abbaye” Blanc de Blancs NV

*The Terre d’Abbaye bottling from Delphine and Pierre-Emmanuel Laborde sees the vins clairs for this bottling barrel-fermented and aged in three-hundred-liter casks until March following the harvest. This bottling is entirely from the base year of 2021 and was disgorged in March of 2024, after two years aging sur lattes. It was finished with a dosage of four grams per liter. The wine delivers a very elegant aromatic constellation of white peach, apple, raw almond, chalky soil tones, delicate white flowers and just a whisper of oak influence. On the palate the wine is crisp, precise and full-bodied, with superb depth of fruit at the core, lovely mineral drive and grip, refined mousse and a long, complex and impeccably balanced finish. This is lovely right out of the blocks, but clearly has the structure to age long and gracefully and will be an even better glass of bubbly three or four years down the road. Impressive!*

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