



LABORDE LES ÉCUS BLANC DE BLANCS VINTAGE

certified sustainable

After a stint as assistant cellar master at Bollinger and then rising to winemaker in charge of Veuve Clicquot's Côte des Blancs holdings, Delphine Laborde fulfilled her dream by taking over five hectares of her family's vines in Nogent l'Abbesse in 2017. She aims to do for her venerable but forgotten sector of Champagne what Jacques Lassaigne did for Montgueux.



VINEYARD

- Site:** *Monts de Berru*, due east of Reims, an ancient outcropping of chalk that has supported vines since at least the 6th century. It rises above the plain five miles from the Montagne de Reims. This wine comes entirely from Nogent l'Abbesse in the lieu-dit "Les Écus," east-facing and exposed to the rising sun at the top of the slope, just below the crowning forest.
- Soil:** Extremely chalky.
- Vines:** From a single parcel of *sélection massale* vines on less than an acre planted in 1982 and farmed without herbicides, pesticides or chemical fertilizers. Certified HVE (Haute Valeur Environnementale) and VDC (Viticulture Durable en Champagne).
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Juice from first pressing only; spontaneous ferments. Raised in steel until May after the harvest and then in bottle on its lees for a minimum of three years before disgorgement.
- Production:** 2,090 bottles in its first vintage, 2018.
- Profile:** Fresh, dynamic and full-bodied with a delicious chalky soil signature and an elegant finish.
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