



LABORDE BRUT NATURE BLANC DE BLANCS NV

certified sustainable (HVE and VDC)

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 vines in Nogent l'Abbesse, the sector's most important village, noted for its Chardonnay.

Soil: Campanian chalk.

Vines: Vines average 30 years of age with mostly a southeastern exposure. These are *sélection massale* vines farmed without herbicides, pesticides or chemical fertilizers.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: This is the Perpétuelle cuvée with a minimum of one extra year of aging on its lees in bottle *sur latte* and disgorged without dosage. A non-vintage wine with up to 30-40% reserve wine from a perpetual reserve of Chardonnay. Parcel-by-parcel vinification for eight months in small stainless steel vats; bottled and aged on its lees for a minimum of four years before disgorgement.

Profile: Delphine's intent with this wine is to have a wine that makes a wonderful pairing with oysters, raw fish, and Japanese dishes.