

CHAMPAGNE LABORDE

Delphine & Pierre-Emmanuel

Perpétuelle

BLANC DE BLANCS

Recognizable by its pure and silky style, **Perpétuelle** is the emblematic Cuvée of our family estate.

This Champagne reveals all the unique characteristics of Nogent l'Abbesse's Chardonnay and our experience in selecting the best parcels from different vintages.

The high proportion of wines from our perpetual Chardonnay reserve enhances the complexity and mature balance of this exceptional Cuvée.

TERROIR

100% Nogent l'Abbesse
Campanian chalk subsoil

Viticulture committed to biodiversity,
without chemical fertilizers, herbicides or insecticides

GRAPE VARIETY

100% Chardonnay

100% Cuvée: only juice from the first press is vinified to guarantee aromatic finesse and aging potential

VINIFICATION

Parcel-by-parcel vinification in small stainless steel vats
2021 base (70%) and reserve wines (30%)

BOTTLING

May 2022 in bottles and magnums
2 to 3 years of aging in our cellar

DOSAGE

Disgorged in November 2024
Extra Brut: 5 g/L

TASTING NOTES

The **color** is a luminous pale gold with green reflections characteristic of Chardonnay.

The **nose** combines finesse and complexity, with notes of white flowers (hawthorn), ripe pear and fresh almonds. Aeration releases aromas of brioche and pastry notes.

A lively attack on the **palate**, followed by good density. White-fleshed fruit aromas dominate (pear, vine peach), subtly combined with notes of acacia honey. Fresh and silky sensation in the mouth, with a long, saline finish.

GASTRONOMY

This Cuvée **Perpétuelle** is ideal as an aperitif and can also accompany seafood-based starters (oysters, scallop carpaccio) or fish dishes (sea bass, turbot with beurre blanc).



PLEASE DRINK RESPONSIBLY

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Brut Nature

BLANC DE BLANCS

This Champagne Blanc de blancs **Brut Nature** is the expression of Nogent l'Abbesse chardonnays, with no added dosage liqueur.

It undergoes prolonged aging on fine lees to acquire exceptional frankness, finesse and tension. The **absence of dosage** enhances the purity and minerality of the Nogent l'Abbesse limestone terroir.

TERROIR

100% Nogent l'Abbesse
Campanian chalk subsoil

Viticulture committed to biodiversity
without chemical fertilizers, herbicides or insecticides

GRAPE VARIETY

100% Chardonnay
100% Cuvée: only juice from the first press is vinified to guarantee aromatic finesse and aging potential

VINIFICATION

Parcel-by-parcel vinification in small stainless steel vats
2020 base (60%) and reserve wines (40%)

BOTTLING

May 2021
3 to 4 years of aging in our cellar

DOSAGE

Disgorged in November 2024
Brut nature: 0 g/L

TASTING NOTES

Pale gold in **color**, with light, dynamic bubbles.

The **nose** is mineral and complex, with aromas of pear, quince and grapefruit. The overall impression is one of great purity.

The **palate** is straightforward and lively. Aromas of pear and frangipane follow one another. The bubbles are creamy. Beautiful bitters follow through to a delicately saline finish.

GASTRONOMY

This **Brut Nature** champagne is perfect as an aperitif or with iodized products (oysters, caviar, scallops, etc.). A fish ceviche will awaken the taste buds, highlighting the crystalline purity of the champagne.



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Tandem

CHARDONNAY & PINOT NOIR

This Cuvée **Tandem** is the union of two emblematic Champagne grape varieties: Chardonnay and Pinot Noir. By blending them, we aim for the best aromatic balance, where each grape variety expresses its originality.

The 30% reserve wines come from a perpetual reserve of Chardonnay and Pinot Noir aged together since the 2018 harvest. It's fascinating to see how perfectly the two grape varieties blend: Chardonnay with its freshness and finesse, Pinot Noir with its strength and fruitiness.

TERROIR

Nogent l'Abbesse and Berru
Campanian chalk subsoil

Viticulture committed to biodiversity,
without chemical fertilizers, herbicides or insecticides

GRAPE VARIETY

55% Chardonnay

45% Pinot noir

100% Cuvée: only juice from the first press is vinified to guarantee aromatic finesse and aging potential

VINIFICATION

Parcel-by-parcel vinification in small stainless steel vats
2021 base (70%) and reserve wines (30%)

BOTTLING

May 2022

2 to 3 years of aging in our cellar

DOSAGE

Disgorged in November 2024

Extra Brut: 5 g/L

TASTING NOTES

The **color** is a beautiful golden hue, while the effervescence is fine and abundant.

The **nose** is fine and precise. The fruity structure expresses itself with remarkable freshness. Intense, flavorful aromas of apricot, grapefruit and redcurrant dominate. This cuvee offers a harmonious balance between intensity and finesse.

The attack on the **palate** is frank. The touch of bubbles is like velvet, thanks to the 30% reserve wines. The finish is long and delicate.

GASTRONOMY

Champagne **Tandem** can be enjoyed as an aperitif or with shellfish (crayfish, langoustines), fish (trout, red mullet), white meats (sweetbreads with morel mushrooms) or cheeses (fruity Comté, Alpine Beaufort, ewe's milk tomme).



PLEASE DRINK RESPONSIBLY

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Les Beaux Lieux 2019

COLLECTION LIEUX-DITS BLANC DE BLANCS

The **Les Beaux Lieux** plot in Nogent l'Abbesse is a 50-year-old Chardonnay vineyard planted on brown limestone soil with a south-east exposure. The vines come from massal selection and were planted in the 1970s. They produce small quantities of grapes each year.

2019 was a warm, sunny year, which provided concentrated, well-balanced grapes. This Blanc de Blancs Champagne is both delicate and powerful, full of subtlety and precision. It now reveals superb energy and great aging potential.

Limited quantity: 1415 bottles

TERROIR

100% Nogent l'Abbesse

50-year-old vine from massal selection of 1.11 acres
Chalk subsoil (lower part), clay subsoil (upper part)

Viticulture committed to biodiversity,
without chemical fertilizers, herbicides or insecticides

GRAPE VARIETY

100% Chardonnay

100% Cuvée: only juice from the first press is vinified to
guarantee aromatic finesse and aging potential

VINIFICATION

Spontaneous fermentation in a small stainless steel vat

Vintage 2019 (100%)

BOTTLING

May 2020

4 to 5 years of aging in our cellar

DOSAGE

Disgorged in November 2024

Extra Brut: 3 g/L

TASTING NOTES

The **color** of this Blanc de Blancs 2019 is bright gold, slightly tinged with green-silver highlights. The bubbles are fine and regular.

The **nose** of this Champagne offers lovely notes of white flowers (hawthorn) and pleasant hints of pear, citrus and verbena.

The **palate** provides a fresh explosion of flavor before spreading across the entire palate with a smooth texture. Beautiful notes of white flowers are combined with aromas of white peach and grapefruit. The finish is subtle and long-lasting. This cuvée has been vinified and aged in stainless steel vats to ensure maximum freshness and tension.

GASTRONOMY

This 2019 Champagne **Les Beaux Lieux** is perfect as an aperitif. Its rich structure also accompanies fish such as grilled sea bass or *Saint-Pierre*, or pairs with scallop tartare.



PLEASE DRINK RESPONSIBLY