



## LABORDE PERPÉTUELLE BLANC DE BLANCS NV

certified sustainable (HVE and VDC)

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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; the domaine now has just over 14 hectares (35 acres). She aims to do for her venerable but forgotten sector of Champagne what Jacques Lassaigne did for Montgueux.

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### 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:** Extremely chalky.

**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:** A non-vintage wine with up to 30-40% reserve wine from a perpetual reserve of Chardonnay that started its life in 2018. Juice from first pressing only; spontaneous ferments. Parcel-by-parcel vinification for eight months in small stainless steel vats and a small portion raised in 300L barrels; bottled and aged on its lees for two and a half to three years before disgorgement. Dosage hovers around 5 g/l.

**Production:** America's allocation in 2026 was 80/6 packs.

**Profile:** The nose combines finesse with complexity; the mouthfeel is fresh and silky with a long, saline finish. A unique soil signature from this northern outcropping of limestone.