



LABORDE ROSÉ 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.
- Soil:** Extremely chalky.
- Vines:** Grapes from the domaine's early 1970s plantings in the village of Berru, combined with Chardonnay from Nogent l'Abbesse. These are *sélection massale* vines farmed without herbicides, pesticides or chemical fertilizers.
- Varieties:** Pinot Noir (55% of which 12% is still wine—and tenacious old-vine wine it is indeed—that Delphine makes herself) and Chardonnay (45%).

CELLAR

- Vinification & Aging:** Juice from first pressing only, followed by spontaneous ferments. Parcel-by-parcel vinification with around a third of reserve wine in small stainless steel vats; bottled and aged on its lees for two years before disgorgement.
- Production:** America's allocation is 60/ six packs.
- Profile:** A vivid, saturated rosé bursting with brambly red fruits and warm, juicy flavors. A silky, mouth-filling style that is remarkably versatile at the table. *Très Pinot!*