



LABORDE TANDEM

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:** Pinot Noir from *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. Chardonnay from Nogent l'Abbesse.
- 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:** 75% Pinot Noir and 25% Chardonnay. The name Tandem refers to the two varieties as well as to Delphine and her husband, who works side by side with her.

CELLAR

- Vinification & Aging:** Fermented spontaneously. Parcel by parcel vinification. Blended with as much as 45% reserve wine. Raised 8 months in tank followed by two years in bottle on lees. Low range of dosage.
- Production:** America's allocation is 80/six packs.
- Profile:** A seamlessly delicate rendition that delivers sun-kissed flavors in an almost weightless package. A clear, concise and elegant wine.
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