

Champagne Laborde

Nogent l'Abbesse



The Wines

- *Perpétuelle NV*: The flagship wine of the estate and its main production, this...Following a good eight months of élevage in tank with a small proportion raised in 300L barrels, the wine is bottled and aged on its lees for 2.5 to 3 years before disgorgement. Dosage hovers around 5 g/l but see the back label for the exact figure. The allocation for America in 2026 amounted to 160/ 6 packs. This is Delphine's most complete expression of Nogent l'Abbesse.
- *Brut Nature NV*: This is the Perpétuelle cuvée with a minimum of one extra year of aging on its lees in bottle *sur latte* and bottled without dosage. Delphine's intent is to have a wine that makes a wonderful pairing with oysters, raw fish, and Japanese dishes.
- *Tandem NV*: Chardonnay from Nogent l'Abbesse with old-vine Pinot Noir from Berru. Vinified parcel by parcel and blended with as much as 45% of reserve wine. Eight months of élevage in tank followed by two years of aging in bottle on lees before disgorgement. Brut in the low range of dosage (see back label for the exact figure as well as proportions of varietals). The allocation for America in 2026 amounted to 80/ 6-packs.
- *Terre d'Abbaye*: This is Delphine's tribute to the Royal Abbey of Saint-Pierre-les-Dames in Reims, which maintained vines in Nogent l'Abbesse from at least the 6th century until the French Revolution. The vines are all in Nogent l'Abbesse and this, like all of her wines, is made only from the first pressing of grapes. The wine fermented spontaneously in 300L barrels and was raised in said barrels. It's all from one vintage but not declared because the wine didn't spend a full three years *en tirage*, so look for the vintage on the back label. Dosage is around 4 g/l and the back label will specify the exact figure. The allocation for America in 2026 amounted to 30/ 6packs.
- *Rosé NV*: Pinot Noir from their early 1970s-era plantings in Berru combined with Chardonnay from Nogent l'Abbesse. Parcel by parcel vinification and blended with around a third of reserve wine. Elevage in tank, with bottling in May to age for two years on the lees before disgorgement. The 12 percent still Pinot Noir added for color and flavor is made in house following Burgundian methods (de-stemming, cold maceration, slow fermentation with pumping over, racking, and aging in tank--and the quality and sheer tenacity of this old vine Pinot Noir is immediately evident in the wine). This rosé is only made in very good years, and in terms of power, structure, and elegance, this is quite a distinctive wine. Brut in the low range of dosage (see back label for the exact figure as well as proportions of varietals). The allocation for America in 2026 amounted to 60/ 6 packs.

- *Vintage, Les Écus Extra Brut*: From a single parcel of Chardonnay planted in 1982, high on the Nogent hillside up against the crown of forest (which is a 500-hectare nature reserve). The parcel is 0.32 hectare or 0.79 acre of *sélection massale* vines, facing east. Raised in steel until May after the harvest, then in bottle on its lees for three years before disgorgement. Brut in the low range of dosage (see back label for the exact figure). First year production: 2,090 bottles.
- *Vintage, Les Beaux Lieux*: Despite its plural name, this is a single-site wine from 1.1 acres of *sélection massale* Chardonnay vines planted in the early 1970s. The parcel sits high on the slope under the crown of forest with a south-southeast exposure (where one has a magnificent view of the vines of Nogent l'Abbesse, the Montagne de Reims and the city of Reims, hence the plural in the old French lexicon). Like all of her wines, Delphine uses only juice from the first pressing for this, followed by native ferments and a long eight-month élevage, and then aging on the lees in bottle for four years before disgorgement. Dosage hovers around 4 g/l but check the back label for the exact figure. The allocation for America in 2026 amounted to 40/6-packs.