Champagne Laborde
Nogent l'Abbesse



"Les Beaux Lieux" Blanc de Blancs Extra Brut 2019

This is the first vintage-dated bottling I have tasted from Delphine Laborde. It is a single vineyard, old vine bottling of chardonnay. The wine was disgorged in October of 2023, after three and a half years aging sur lattes and finished with a dosage of five grams per liter. The bouquet wafts from the glass in a beautifully refined mix of apple, pear, raw almond, chalky soil tones, white lilies and a hint of lemongrass. On the palate the wine is vibrant, precise and full-bodied, with superb depth of fruit, impressive mineral undertow, a serious girdle of acidity, refined mousse and a very long, youthfully complex and impeccably balanced finish. This is a superb young wine that truly deserves at least four or five years in the cellar to properly blossom. It will be very long- lived. 2028-2065.

93 pts–John Gilman, View from the Cellar, September-October 2024

The following also reviewed this wine:

91 pts–Allen Meadows, Burghound #104, October 2026