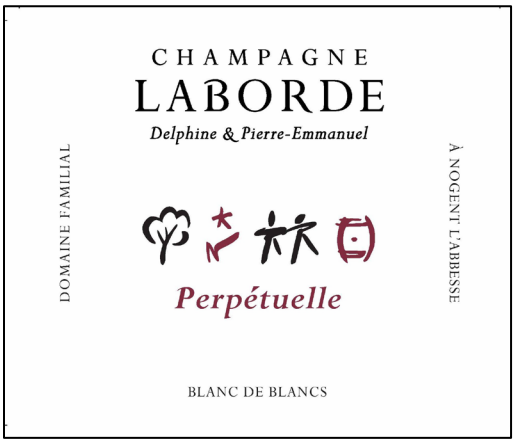
Champagne Laborde
Nogent l'Abbesse



"Perpétuelle" Blanc de Blancs NV

Delphine Laborde's new release of her Perpétuelle Blanc de Blancs is from the base year of 2021 and was disgorged in July of 2025, it received a dosage of five grams per liter. As is customary for this bottling chez Laborde, nearly forty percent of the cuvée hails from the dedicated solera of reserve wines started for the bottling in 2018. The wine's aromatic constellation is bright and complex, offering up scents of apple, pear, raw almond, a beautiful foundation of chalky soil tones, brioche and a topnote of white lilies. On the palate the wine is crisp, full-bodied, focused and complex, with a fine core, excellent soil signature, refined mousse and a long, beautifully balanced and vibrant finish. This is already very tasty, but give it four or five years in the cellar and sit back and watch the fireworks emerge from the glass! 2026-2055+.

92+ pts–John Gilman, View from the Cellar, May-June 2026

An elegant wine all the way through, the nose reveals a bouquet of fresh pear, preserved lime, white flowers, and bread dough. The palate is pure and inviting, with a pillowing mousse and a well-balanced and mouthwatering finish. It's a very nicely styled Blanc De Blancs to enjoy over the coming 8-10 years. This release was disgorged in October 2023 and has the addition of 7 grams per liter dosage.

92 pts–Audrey Frick, jebdunnuck.com, December 2024

The following has also reviewed this wine:

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

91 pts–Roger Voss, Wine Enthusiast, December 2023