Champagne Laborde
Nogent l'Abbesse



"Tandem" NV

The new release of Delphine Laborde's "Tandem" non-vintage Extra Brut is from the base year of 2021. The wine's cépages is fifty-five percent chardonnay from vineyards in Nogent l'Abbesse and forty-five percent very old vine pinot noir from Monts de Berru. The wine was disgorged in November of 2024 and finished with a dosage of five grams per liter. The wine's bouquet is bright and refined, wafting from the glass in a complex blend of apple, white peach, raw almond, bread dough, beautiful chalky soil tones and a topnote of white flowers. On the palate the wine is full-bodied, precise and vibrant, with a lovely core of fruit, excellent mineral drive and cut, elegant mousse, a lovely spine of acidity and excellent length and grip on the complex and seamlessly balanced finish. This is simply outstanding non-vintage Extra Brut! It will age very gracefully and be an even more impressive drink five to ten years down the road. 2026-2060.

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

A balanced blend of Chardonnay and Pinot Noir, the Champagne has fragrant fruit with acidity and a tangy character that gives it great life. It is ready to drink.

91 pts–Roger Voss, Wine Enthusiast, December 2023

The following also reviewed this wine:

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