

# CHAMPAGNE LABORDE

*Delphine & Pierre-Emmanuel*



## Tandem

### CHARDONNAY & PINOT NOIR

This Cuvée **Tandem** is the union of two emblematic Champagne grape varieties: Chardonnay and Pinot Noir. By blending them, we aim for the best aromatic balance, where each grape variety expresses its originality.

The 45% reserve wines come from a perpetual reserve of Chardonnay and Pinot Noir aged together since the 2018 harvest. It's fascinating to see how perfectly the two grape varieties blend: Chardonnay with its freshness and finesse, Pinot Noir with its strength and fruitiness.

### TERROIR

Nogent l'Abbesse and Berru  
Campanian chalk subsoil

**Viticulture committed to biodiversity,**  
without chemical fertilizers, herbicides or insecticides

### GRAPE VARIETY

25% Chardonnay

75% Pinot noir

**100%** Cuvée: only juice from the first press is vinified to guarantee aromatic finesse and aging potential

### VINIFICATION

Parcel-by-parcel vinification in small stainless steel vats  
**2020 base** (55%) and reserve wines (45%)

### AGING

**3 years** in our cellars in bottles

### DOSAGE

Disgorged in October 2023

**Extra Brut: 6 g/L**

### TASTING NOTES

The **color** is a beautiful golden hue, while the effervescence is fine and abundant.

The **nose** is fine and precise. The fruity structure expresses itself with remarkable freshness. Intense, flavorful aromas of apricot, grapefruit and redcurrant dominate. This cuvee offers a harmonious balance between intensity and finesse.

The attack on the **palate** is frank. The touch of bubbles is like velvet, thanks to the 45% reserve wines. The finish is long and delicate.

### GASTRONOMY

Champagne **Tandem** can be enjoyed as an aperitif or with shellfish (crayfish, langoustines), fish (trout, red mullet), white meats (sweetbreads with morel mushrooms) or cheeses (fruity Comté, Alpine Beaufort, ewe's milk tomme).



PLEASE DRINK RESPONSIBLY