

CHAMPAGNE LABORDE

Delphine & Pierre-Emmanuel

Brut Nature

BLANC DE BLANCS

This Champagne Blanc de blancs **Brut Nature** is the expression of Nogent l'Abbesse chardonnays, with no added dosage liqueur.

It undergoes prolonged aging on fine lees to acquire exceptional frankness, finesse and tension. The **absence of dosage** enhances the purity and minerality of the Nogent l'Abbesse limestone terroir.



TERROIR

100% Nogent l'Abbesse
Campanian chalk subsoil

Viticulture committed to biodiversity

without chemical fertilizers, herbicides or insecticides

GRAPE VARIETY

100% Chardonnay

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 (60%) and réserve wines (40%)

AGING

3 to 4 years in our cellar in bottles

DOSAGE

Disgorged in March 2024

Brut nature: 0 g/L

TASTING NOTES

Pale gold in **color**, with light, dynamic bubbles.

The **nose** is mineral and complex, with aromas of pear, quince and grapefruit. The overall impression is one of great purity.

The **palate** is straightforward and lively. Aromas of pear and frangipane follow one another. The bubbles are creamy. Beautiful bitters follow through to a delicately saline finish.

GASTRONOMY

This **Brut Nature** champagne is perfect as an aperitif or with iodized products (oysters, caviar, scallops, etc.). A fish ceviche will awaken the taste buds, highlighting the crystalline purity of the champagne.



PLEASE DRINK RESPONSIBLY