

# CHAMPAGNE LABORDE

*Delphine & Pierre-Emmanuel*

## *Les Beaux Lieux 2019*

### COLLECTION LIEUX-DITS BLANC DE BLANCS

The **Les Beaux Lieux** plot in Nogent l'Abbesse is a 50-year-old Chardonnay vineyard planted on brown limestone soil with a south-east exposure. The vines come from massal selections and were planted in the '70s. They produce small quantities of grapes each year.

**2019** was a warm, sunny year, which provided concentrated, well-balanced grapes. This Blanc de Blancs Champagne is both delicate and powerful, full of subtlety and precision. It now reveals superb energy and great aging potential.

**Limited quantity: 1415 bottles**

### TERROIR

**100% Nogent l'Abbesse**

**50-year-old** vine under massal selection of 0.45 hectares

Brown limestone soil

Chalk subsoil (lower part), clay subsoil (upper part)

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

Spontaneous fermentation in a small stainless steel vat

**Vintage 2019** (100%)

### AGING

**4 years** in our cellars in bottles

### DOSAGE

Disgorged in October 2023

**Extra Brut**: 5 g/L

### TASTING NOTES

The **color** of this Blanc de Blancs 2019 is bright gold, slightly tinged with green-silver highlights. The bubbles are fine and regular.

On the **nose**, there are lovely notes of white flowers (hawthorn) and pleasant hints of pear, citrus and verbena.

On the **mouth**, this Champagne has a fresh attack, before spreading across the entire palate with a smooth texture. Beautiful notes of white flowers are combined with aromas of white peach and grapefruit. The finish is subtle and long-lasting. This cuvée has been vinified and aged in stainless steel vats to ensure maximum freshness and tension.

### GASTRONOMY

This 2019 Cuvée **Les Beaux Lieux** is perfect as an aperitif. Its rich structure also accompanies fish such as grilled sea bass or Saint-Pierre, or pairs with scallop tartare.



PLEASE DRINK RESPONSIBLY