

CHAMPAGNE LABORDE

Delphine & Pierre-Emmanuel

Terre d'Abbaye

BLANC DE BLANCS
VINIFIED AND AGED IN OAK BARRELS

The **Terre d'Abbaye** Champagne, entirely vinified and aged in 300 liter French oak barrels, pays homage to the Royal Abbey of Saint-Pierre-les-Dames in Reims, which supported the winegrowing terroir of Nogent l'Abbesse.

This Champagne Blanc de blancs is made from Chardonnays from the **2021** harvest of the **Les Ecus** parcel (Nogent l'Abbesse). The Cuvée juices are transferred to barrels the day after pressing. After spontaneous fermentation, the wines remain on their lees until bottling, which takes place in the spring.

Wines vinified in oak barrels benefit from light and constant micro-oxygenation, giving them **aromatic complexity and roundness**.

TERROIR

100% Nogent l'Abbesse
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-based vinification in 300 liters oak barrels
Spontaneous fermentation
Vintage 2021 (100%)

AGING

2 years in our cellars in bottles

DOSAGE

Disgorged in March 2024
Extra Brut: 4 g/L

TASTING NOTES

The **color** is a bright, luminous golden yellow with green highlights.

The **nose** combines finesse and intensity, starting with white flowers, then pear, peach and lemon zest. On aeration, the first notes of fresh almonds and sweet spices emerge.

The explosion on the **palate** is pure, combining freshness and power, incorporating citrus and orchard fruit aromas. The texture is enveloping. This is a lively, chiseled champagne, with a pleasant floral and woody character. The finish is persistent and saline.

GASTRONOMY

This Champagne **Terre d'Abbaye** is ideal as an aperitif, and can also accompany grilled lobster with citrus fruits, roast chicken cooked with truffles, or a mature *Chaource*.

