

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 selection and were planted in the 1970s. 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 from 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.

The **nose** of this Champagne offers lovely notes of white flowers (hawthorn) and pleasant hints of pear, citrus and verbena.

The **palate** provides a fresh explosion of flavor 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 Champagne **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