

# CHAMPAGNE LABORDE

*Delphine & Pierre-Emmanuel*



## Perpetuelle

### BLANC DE BLANCS

Recognizable by its pure and silky style, **Perpetuelle** is the emblematic Cuvée of our family estate.

This Champagne reveals all the unique characteristics of Nogent l'Abbesse's Chardonnay and our experience in selecting the best parcels from different vintages.

The high proportion of wines from our perpetual Chardonnay reserve enhances the complexity and mature balance of this exceptional Cuvée.

### 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 reserve wines (40%)

### AGING

**3 years** in our cellars in bottles and magnums

### DOSAGE

Disgorged in October 2023

**Extra Brut: 5 g/L**

### TASTING NOTES

The **color** is a luminous pale gold with green reflections characteristic of Chardonnay.

The **nose** combines finesse and complexity, with notes of white flowers (hawthorn), ripe pear and fresh almonds. Aeration releases aromas of brioche and pastry notes.

A lively attack on the **palate**, followed by good density. White-fleshed fruit aromas dominate (pear, vine peach), subtly combined with notes of acacia honey. Fresh and silky sensation in the mouth, with a long, saline finish.

### GASTRONOMY

This Cuvée **Perpetuelle** is ideal as an aperitif and can also accompany seafood-based starters (oysters, scallop carpaccio) or fish dishes (sea bass, turbot with beurre blanc).



PLEASE DRINK RESPONSIBLY