

CHAMPAGNE LABORDE

Delphine & Pierre-Emmanuel

Carac'terre

BLANC DE BLANCS

This champagne is emblematic of our values: accompanying nature, revealing terroir, working with passion, creating authentic champagnes.

It pays homage to the historic terroir of Nogent l'Abbesse, which developed in the Middle Ages thanks to the royal abbey of Saint-Pierre-les-Dames, which owned vineyards and wine presses in the village.



TERROIR

100% Nogent l'Abbesse
Campanian chalk subsoil
Viticulture committed to biodiversity,
without chemical fertilizers, herbicides or insecticides

BLEND

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
Aging: 2 to 3 years in our cellars

DOSAGE

Brut : 7 g/L

TASTING NOTES

This Cuvée **Carac'terre** has a golden hue and very fine bubbles. The nose is fresh and the palate marked by the minerality of chalk. It's the perfect champagne for aperitifs and the start of a meal.