

# 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 liters French oak barrels, pays homage to the Royal Abbey of Saint-Pierre-les-Dames in Reims, which highlighted 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 ageing 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 attack on the **palate** is pure, combining freshness and power, around 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 Cuvée **Terre d'Abbaye** is ideal as an aperitif, and can also accompany grilled lobster with citrus fruits, poularde cooked with truffles, or a mature Chaource.

