CHAMPAGNE LABORDE
Delphine & Pierre-Emmanuel

Les Écus 2018

COLLECTION LIEUX-DITS
BLANC DE BLANCS

The "*Les Écus*" plot in Nogent l'Abbesse enjoys an ideal location and microclimate. This Champagne comes from an old Chardonnay vine from massal selection, exposed to the rising sun at the edge of a 500-hectare hilltop forest. The subsoil consists of Campanian chalk. The vines draw minerality, power and aromatic finesse from it.

2018 was marked by radiant sunshine and healthy vines. Over several years of slow maturation in the cellars, time has done its work, allowing this Blanc de blancs 2018 to open up to us today with boundless energy.

Limited quantity: 2090 bottles

TERROIR

100% Nogent l'Abbesse
41-year-old vine from massal selection of 0.32 hectares
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

Spontaneous fermentation in a small stainless steel vat
Vintage 2018 (100%)

AGING

5 years in our cellars in bottles

DOSAGE

Disgorged in October 2023
Extra Brut: 4 g/L

TASTING NOTES

The **color** is a beautiful golden glow. The bubbles are fine and delicate.

The **nose** transports us into a world of maturity and voluptuousness. Ripe fruit aromas (vine peach, mirabelle plum) are combined with delicious notes of quince paste and candied lemon zest.

The generous **palate** is built on a chalky backbone that lends it charm and precision. This cuvée surprises on the first sip with its freshness and enveloping texture. It's a Blanc de blancs of great mineral power, with the Chardonnays displaying an iodized character.

GASTRONOMY

This 2018 Cuvée *Les Écus* goes perfectly with caviar, fish (sea bass carpaccio with white truffle) or white meats (*Bresse* chicken supremes with lemon cream).