WEIBELWEINE



Champagne Laborde, Nogent l'Abbesse (Champagne)

Champagne «Perpétuelle» Extra Brut AOC

Winemaker	Champagne Laborde
Region	Champagne
Alcohol	12% vol.
Grapes	100% Chardonnay

Winemaking

Perpétuelle is the emblematic cuvée of the family estate and perfectly reflects the typical characteristics of Chardonnay from Nogent l'Abbesse. Made from 100% Chardonnay grown on chalky soils, this champagne benefits from a high proportion of wines from the perpetual reserve (Solera method), which gives it complexity and balance. The vinification takes place with minimal intervention in small stainless-steel tanks to preserve freshness and liveliness, while aging in oak barrels allows for gentle micro-oxidation. The cuvée musts age patiently until spring on their fine lees, adding aromatic depth to the wine. After bottling, the bottles age in our chalk cellars, and the Extra Brut dosage, under 6 g/l, enhances the subtle nuances of the champagne.

Our tasting note

A clear, pale gold color with green reflections. The nose reveals a fine, complex bouquet with aromas of white flowers, ripe pears, and fresh almonds. Over time, notes of brioche and pastry develop. On the palate, the wine opens with a lively start, followed by a lovely density. Fruity flavors of pear and vine peach blend with a touch of acacia honey. Fresh and silky, with a long, salty finish.

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch

Champagne Laborde



Champagne Laborde is a rising, family-run winery located in the village of Nogent l'Abbesse, near Reims. Since 2018, Delphine and Pierre-Emmanuel Laborde have led the house with a clear vision: to craft terroir-driven, precise, and characterful Champagnes. The vineyards are situated on the chalky Mont de Berru – ideal conditions for elegant, mineral-driven sparkling wines with depth and freshness. As an oenologist with experience at Bollinger and Veuve Clicquot, Delphine brings exceptional technical expertise. The estate practices sustainable viticulture, avoids herbicides, and actively promotes biodiversity in the vineyard. The house's signature is unmistakable: tension, expression, and authenticity – Champagnes with soul, shaped by the soil, the climate, and the belief that true quality lies in the details.

Suitable with

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch