

DOMAINE LABBÉ VIN DE SAVOIE 'ABYMES'



100% Jacquere. Pale gold color. Aromas of lemon, green apple and a hint of honeysuckle. Bright, crisp and refreshing, with tart flavors of freshly sliced lemon, green apple, pear, and chalky minerality. Dry finish with a brisk saltiness that is delicious. The perfect aperitif! Wonderful on its own or enjoy with your favorite cheese and charcuterie. Especially food friendly. Organic.

The estate is located in the Savoie region in far Eastern France, in the village of Abymes, near Lake Geneva and in the shadow of the French Alps' Mont Granier. The vineyards have argilo/calcaire soil consisting of large stones from thousands of years of alpine avalanches. The name 'Abymes' is in reference to these large boulders that are present in the vineyard. The vineyards are cultivated using organic and sustainable methods. The estate is made up of 25 acres, of which 15 acres are 30 years old and 10 acres are less than 20 years old. The Labbes control yields by strategically de-budding vines in the spring. This labor-intensive practice is rare to find at this price point. Grass grows in the rows between the vines to fertilize and oxygenate the soil - this practice also forces the vines' root systems to go deeper for nourishment and soak up the terroir of the subsoil. Vinification practices preserve both varietal typicity and freshness - the cellar temperature is controlled, and indigenous yeasts are used in fermentation. They use only non-reactive tanks for aging. The cellar temperature is controlled and fermentation occurs through indigenous yeasts in non-reactive tanks. The wine is held under pressure in tank and bottled as needed.

Founded in 1975 by brothers Roger and Mark Labbe. At the time, Roger was getting by on mixed farming. He and Marc and another brother worked the vines on the weekends, planting Appellation Controlee grapes. This 25-acre domaine is now run by their children, cousins Alexandra and Jerome, who took over from their fathers in 2004, and who have brought new passion to the work. The wines are fresh and mineral, and unusually good value.

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Tasting Note:

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Shelf Talker:

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