

Dom. Labbé 2022 Abymes (Savoie)

WineWise Code	FLA-ABY22
Country	France
Region	Savoie
Color/Style	White
Farming Practices	Sustainable
Varieties	100% Jacquère
ABV	11.5
Residual Sugar	3.2
Acidity	3.52
Closure	Synthetic Cork
Case Size	12x750
Pricing	Discountable
Maceration	Vinification at low temperature 16C and aging on lees in stainless steel vats.
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6 to 12 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 35 g/hL
Soil Type	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southeast
Vine Age	50
Yields (hl/ha)	70
Picking	Machine
Annual Production	63000

Notes from the producer:

The Savoie region, hard by Lake Geneva, can barely produce enough to meet the demands of winter sports enthusiasts and summer hikers, but we've been lucky enough to secure one of its top estates. Abymes, and its slightly better-known neighbor Apremont, produce light, aromatic, exquisitely balanced wines from the Jacquère grape. Cousins Alexandra and Jérôme Labbé keep yields low to extract maximum flavor from this delicate variety, while retaining freshness and sheer pleasure-giving gulpability.



WineWise Notes:

Brilliant as a diamond and light as a feather. A poem of delicately delicious mountain white, with especially pronounced fruitiness in this superb vintage.