

SAVOIE

DOMAINE ROGER LABBÉ
LES MARCHES


OVERVIEW | This wine domaine was founded by the fathers of Alexandra and Jérôme in 1975. At the time, their parents were farmed a little bit of everything: milk, cows, beef, hay, wheat and some table grapes and wine not worth drinking. To survive economically, one brother, a charcutier (pork butcher) and the other, a construction entrepreneur, worked on the vines on the weekends and in their spare time and planted AC grapes varieties. Two cousins, Alexandra and Jérôme took over the domain from their fathers in 2004.

VINEYARD AREA: 10 hectares

ANNUAL PRODUCTION: 6,000 cases

SOIL TYPES: argilo/calcaire

GRAPE VARIETIES: jacquère, roussette, mondeuse

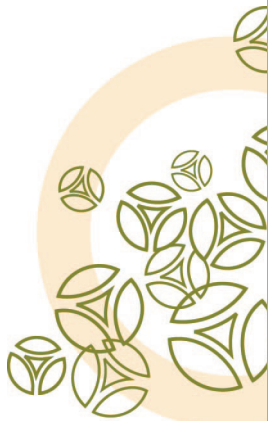
The Savoie region is an Alpine region in Eastern France neighboring Switzerland with many of its vineyards lying close to the Rhone River as it winds its way from Geneva southward. 1,725 hectares are under vine in the Savoie, two-thirds of which are white, but very little of its wines are found outside of the region as they are mostly consumed locally, given the region's popularity as both a winter and summer vacation destination. There are 17 crus entitled to append their names to the Vin de Savoie appellation, of which Abymes is one. The appellation contrôlée Abymes comes from the French word "abimé" which means broken and refers to the broken stones in the avalanches from the mountains (Alps). The stones are sierra colored. Varieties are largely indigenous; the most widely planted white is Jacquère, the variety planted at Domaine Labbé.

VINEYARD/CELLAR PRACTICES | Comprised of 10 hectares, of which 6 ha are 30 years old and 4 ha are less than 20 years old, Domaine Labbé is located 15km south of Chambéry, a village famous for its Vermouth and cheese. They de-bud in the spring to limit the yields. This is something that no one does at this price level (too labour intensive). They let grass grow in the rows between the vines to force the roots to go deeper for nourishment and soak up the terroir tastes of the subsoil. Vinification practices preserve both varietal typicity and freshness - the cellar temperature is controlled, and fermentation occurs through indigenous yeasts in non-reactive tanks/foudres.

WINES |

Brut de Savoie - Méthode traditionnelle jacquère with a touch of roussette.

Abymes - The Abymes made by Labbé is 100% Jacquère, but the appellation tolerates 10% of other grape varieties). The soil is argilo/calcaire with some 2 inch stones which were left as debris of an avalanche from the Alps.


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