

DOMAINE LABBE

ABYMES

The estate is made up of 10 hectares, of which 6 ha are 30 years old and 4 ha 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 and foudres for aging. The cellar temperature is controlled and fermentation occurs through indigenous yeasts in non-reactive tanks/foudres.

100% Jacquere - even though 10% other grape varieties are allowed. The Labbe's prefer to feature the purity of the Jacquere grape. The grapes are grown on argilo/calcaire soil consisting of large stones from thousands of years of alpine avalanches. 100% stainless steel tank fermentation. The wine is held under pressure in tank and bottled as needed.