



OVERVIEW

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 Aymes is one. The appellation contrôlée ABYMES (pronounced a-BEAM) 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.

The wine domaine was founded by Roger and Mark Labbe in 1975. At the time, Roger was a subsistence farmer (a little bit of everything: milk, cows, beef, hay, wheat and some table grapes and wine not worth drinking. To survive economically, Roger and one brother Mark, a charcutier (pork butcher) and another, a construction entrepreneur, worked on the vines on the weekends and in their spare time and planted AC grapes varieties. Since then two of Roger and Marks children, Alexandra and Jérôme have taken over the domain from their fathers in 2004. 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. The Labbes and their team 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. Labbe uses only non-reactive tanks and foudres for aging. The cellar temperature is controlled and fermentation occurs through indigenous yeasts in non-reactive tanks/foudres.

Varieties: Jacquere
Total Acreage: 24
Average Production: rather small scale, and low yields

LABBE ABYMES 2010

- 100% Jacquere 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

ACCOLADES FOR THE 2008 VINTAGE OF LABBE ABYMES

88 points "The 2008 Apremont smells of lime, nectarine, and a hint of freshly mowed meadow. Fresh lime, nectarine, and white currant inform a luscious palate, if one less delicate or lively than in many previous vintages of this wine. A lick of salt adds considerably to the refreshment and the extension of a lip-smacking finish....." ' - David Schildknecht The Wine Advocate August 2009



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