



CAGE IMPORTS

Napa Valley, California

CHAMPAGNE CAILLEZ LEMAIRE 2016 Pur Meunier



Husband and wife team Virginie and Vincent Vanpoperingh run this small family estate on the banks of the River Marne. Virginie's family has been growing grapes since the 18th century and Raymond Cailleze and Andrée Lemaire began making their own wines from the family plots in 1942. Annie and Henri Cailleze took over in 1976 before passing along to their daughter and her husband in 2005. The estate holdings have grown from 2ha to just over 6ha and conversion to Organic farming was certified in 2020 by EcoCert.

In the vineyards all actions seek to expand biodiversity and better rooting of the vines. There are no chemical sprays used and in recognition of this, they were awarded with an HVE (High Environmental Value) all the way back in 2004. The vineyards are, as expected in the Grande Vallée, predominantly Meunier (2.59ha) with almost equal plantings of Pinot Noir and Chardonnay (1.69 and 1.89 respectively). In the cellars very little intervention and use of wood are the hallmark of Cailleze Lemaire Champagnes. The old oak and delicate handling of all the parts of the process allow the grapes to express their unique terroirs. Each plot expresses its unique circumstances that add nuance to the final blends.

LOCATION	Damery
ECHELLE DE CRU	Autre Cru (89%)
FOUNDED	1942
VINEYARDS OWNED	6.17 ha
STATUS	RM
WINEMAKER	Virginie Vanpoperingh
WINEMAKING	Biodynamic
TOTAL PRODUCTION	50,000 bottles/year

WINE NOTES

VINTAGE	2016
BLEND	100% Meunier
DOSAGE	0 g/l
LEES AGEING	4 years
VINEYARDS	100% Damery