



CAGE IMPORTS

↳ Napa Valley, California ↳

CHAMPAGNE LABBÉ & FILS Brut Tradition



Damien and Jérôme Labbe come from a long line of grape growers, and more recently winemakers. The house, located in the village of Chamery in the Montagne de Reims, started making champagne at the end of the 20th century. For generations the family simply grew grapes in their small plot in their small village and sold them after each harvest. As the land and region slowly transitioned from agricultural farming to grape growing the family began to acquire more plots and eventually formed a local co-op. At this point the brothers' great grandfather, Maurice Bonet, was the head of the house and was also a founding member of the CRVC (Cooperative Regional

Wines of Champagne). Maurice had just one daughter, Jeannine, who married Michel Labbe. Together they formed Champagne Labbe.

Labbe & Fils now consists of 10ha of vines spread over 40 plots in 4 different villages. All of the plots are very close to the house, the furthest is only 5km away. This proximity does not mean homogeneity, in fact quite the opposite with each village having dramatically different exposures, soil types and personality. Ecueil is mostly sandy with silt and limestone, Sermiers is clay with limestone and Villers aux Nodes is more silty limestone. Their home village of Chamery is rather balanced but more and more calcareous as you go up the hills.

LOCATION	Chamery
ECHELLE DE CRU	Premier Cru 90%
FOUNDED	1975
VINEYARDS OWNED	10 ha
STATUS	RM
WINEMAKER	Jerome Labbé
WINEMAKING	Practicing Biodynamic
TOTAL PRODUCTION	60,00 bottles/year

WINE NOTES

VINTAGE	2018 Base, 50% Reserve Wines
BLEND	50% Pinot Noir 25% Meunier 25% Chardonnay
DOSAGE	6 g/l
LEES AGEING	2 years
VINEYARDS	Chamery, Ecueil, Sermiers, Villers-aux-Nodes