



CAGE IMPORTS

↳ Napa Valley, California ↳

CHAMPAGNE CAILLEZ LEMAIRE Rosé Brut



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 Caillez and Andrée Lemaire began making their own wines from the family plots in 1942. Annie and Henri Caillez 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 Caillez 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	Base 2017 33% Reserve Perpetuelle
BLEND	58% Meunier 42% Pinot Noir
DOSAGE	6 g/l
LEES AGEING	4 years
VINEYARDS	Damery, Cumieres, Fleury-la-Riviere, Chaumuzy, Hautvillers, Vauciennes