

## Dom. Labbé 2018 Abytes (Savoie)

Wine	2018 Abytes (Savoie)
WineWise Code	FLA-ABY18
Country	France
Region	Savoie
Color	White
Alcohol by Volume	11.5
Acidity	4.3
Residual Sugar	4.8
Annual cases produced	63,000 bottles
Varieties	100% Jacquère
Fermentation duration	3 weeks
Filtered?	Yes
Fining agents	Kieselguhr
Yeast	Cultured
Malolactic	Yes
Added Sulfur	35 g/Hl
Elevation (meters)	250
Vine age (years)	50



### Notes from the producer:

Prior to being a wine estate, this property was used by the previous generation by the family for subsistence farming. Alexandra and Jérôme took over the estate from their parents in 2004. The estate is 9 acres.

### WineWise Notes:

Brilliant as a diamond and light as a feather. A poem of delicately delicious mountain white, with especially pronounced fruitiness in this superb vintage.

The Savoie region, hard by Lake Geneva, can barely produce enough to meet the demands of winter sports enthusiasts and summer hikers, but we've been lucky enough to secure one of its top estates. Abytes, and its slightly better-known neighbor Apremont, produce light, aromatic, exquisitely balanced wines from the Jacquère grape. The brothers Labbé keep yields low to extract maximum flavor from this delicate variety, while retaining freshness and sheer pleasure-giving gulpability.

