

Dom. Labbé 2017 Pinot Noir (Savoie)

WineWise Code	FLA-PNR17
Country	France
Region	Savoie
Color	Red
Alcohol by Volume	12.2
Acidity	2.9
Residual Sugar	0
Annual cases produced	4000 bottles
Varieties	100% Pinot Noir
Fermentation duration	1 month
Aging duration (months)	9 months
Filtered?	Yes
Lees Contact or Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 35g/L
Soil Type(s)	Limestone, Clay
Elevation (meters)	250
Vine age (years)	10
Vine Yields hl/ha	60
Farming practices	Sustainable

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:

This is a highly characterful Pinot which nods towards both burgundy in its delicate, leafy flavours and to Alsace in its tensile strength. One can never have too many expressions of this wonder-grape!

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. Abymes, 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.

