



mary taylor wine

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Abymes



Made famous by a catastrophic landslide in 1248, in which roughly 5000 people perished, Abymes sits just south of Chambéry in an Alpine Valley where the grape Jacquère is dominant. The name Abymes is said to come from an old translation of ruin, or abyss.

Here we have a 5 hectare holding, in which the plot dedicated to Mary Taylor is 1 hectare. Benjamin Ravier works the vines according to HVE 3 standards of sustainability, committing to practices that allow for unadulterated expressions of Abymes. The vineyard is maintained to protect the integrity of the crop with rigorous attention and minimum phytosanitary products, as well as bare minimum additions of sulphur. The grapes are hand harvested, pressed very gently, and fermented without maceration in stainless steel. In addition, indigenous yeasts are selected from the vineyards and the wine does not experience secondary malolactic fermentation. Three months of lees contact lend a pleasant textural quality of the wine, as well as a roundness that balances its liveliness and minerality.

Typically a high yield grape, some vintages may suffer from frost in the early months, yet plentiful summer sun promotes maturity and quality of yield. This wine opens with soft notes of white flowers and peach, with a slightly weighty mid pallet, and a finish that bursts with lime and acidity. At once elegant, approachable, and refreshing

Size: 750ml

Appellation: Abymes

Soil Type: Limestone and Glacial Marls

Varieties: 100% Jacquère

Age of Vines: 40 years

Farming: Sustainable

Alcohol: 11.5%

Aging Details: Stainless Steel

Sulphur Total: 70 ppm

