



CHAMPAGNE
CAILLEZ LEMAIRE
 FAMILLE VIGNERONNE À DAMERY



Dear Madame/Sir, Dear Clients,

More than a month has passed since harvest and this year it was very generous! Moreover, the fermentation coming from this year's harvest has developed wonderful aromas! In short, everything is going very well here in the winemaking cellar, with no need for any further intervention for the time being...Blending will start early next year, with bottling scheduled for April 2024.



**THE GRAPES FROM HARVEST 2023
 ARE OFFICIALLY ORGANIC!**

We've been working without the use of synthetic chemicals for several years now, both in the vineyards and in the cellar. This year, 2023, marks the end of the conversion period.

Our team gives us their full support, and together we are all very pleased to be working in a healthier environment.

We have been **awarded the Organic label by ECOCERT** but we will never take it for granted! This organic certification organization will, of course, continue to audit us on a regular basis. We will constantly expand our knowledge about organic winegrowing methods thanks to the viticultural expert who has been with us for several years, and through our membership with the Association of Organic Champagnes. These endeavors prove to be both highly enriching and educational.

Initially, converting to organics was the result of our intention to preserve the groundwater flowing beneath our vines. Since the products we use end up there, we couldn't continue to accept their influence on the quality of the water. Now more than ever, water reserves must be safeguarded and maintained.

Ultimately, however, there are numerous advantages to organic viticulture. Conserving soil life, for example, helps to **improve the quality of the grapes, and consequently that of the Champagne.**

ECOCERT will authorize us to use the AB (Agriculture Biologique - Organic Agriculture) logo on our bottles when our cuvées will be made exclusively from organic grapes. We will have to wait a few more years for this...Most likely until 2026-2027 !



ACB
 Association
 des Champagnes
 Biologiques



Lastly, we would like to share some news from an article about us in the **Hachette Wine Guide's latest edition:**



• Les **vigneron(ne)s**
 de l'année



Virginie **Caillez** et
 Laurent **Vanpoeringhe**

(Champagne Caillez-Lemaire)

« Faire rayonner notre vallée », telle est l'ambition de Virginie Caillez et de son mari, Laurent Vanpoeringhe. Le couple, installé à Damery, sur la rive droite de la Marne, met en valeur 6 ha de vignes, implantées pour l'essentiel dans ce bourg et dans les communes proches compris Hautvillers, où officia dom Pérignon. En fin de conversion bio, il a renoué avec des vinifications sous bois qui donnent complexité et personnalité à ses champagnes, comme la cuvée Jadis 2010, qui décroche un coup de cœur. Virginie Caillez nous en dit plus.

Two of our Champagnes were awarded "stars" - 3 stars for Cuvée Jadis and 1 star for Cuvée Éclats. As for the Ratafia, it was awarded 2 stars!

If you would like to come and see us, taste our wines or visit our cellar, please send us an e-mail: contact@champagne-caillez-lemaire.com

We are happy to welcome you by appointment from Monday 9am to Saturday 2pm.

You can undoubtedly find our Champagne near you, so don't hesitate to ask us where to go!



Sparkling salutations
 Virginie et Laurent Vanpoeringhe