



GAILLEZ LEMAIRE

CHAMPAGNE
À DAMERY

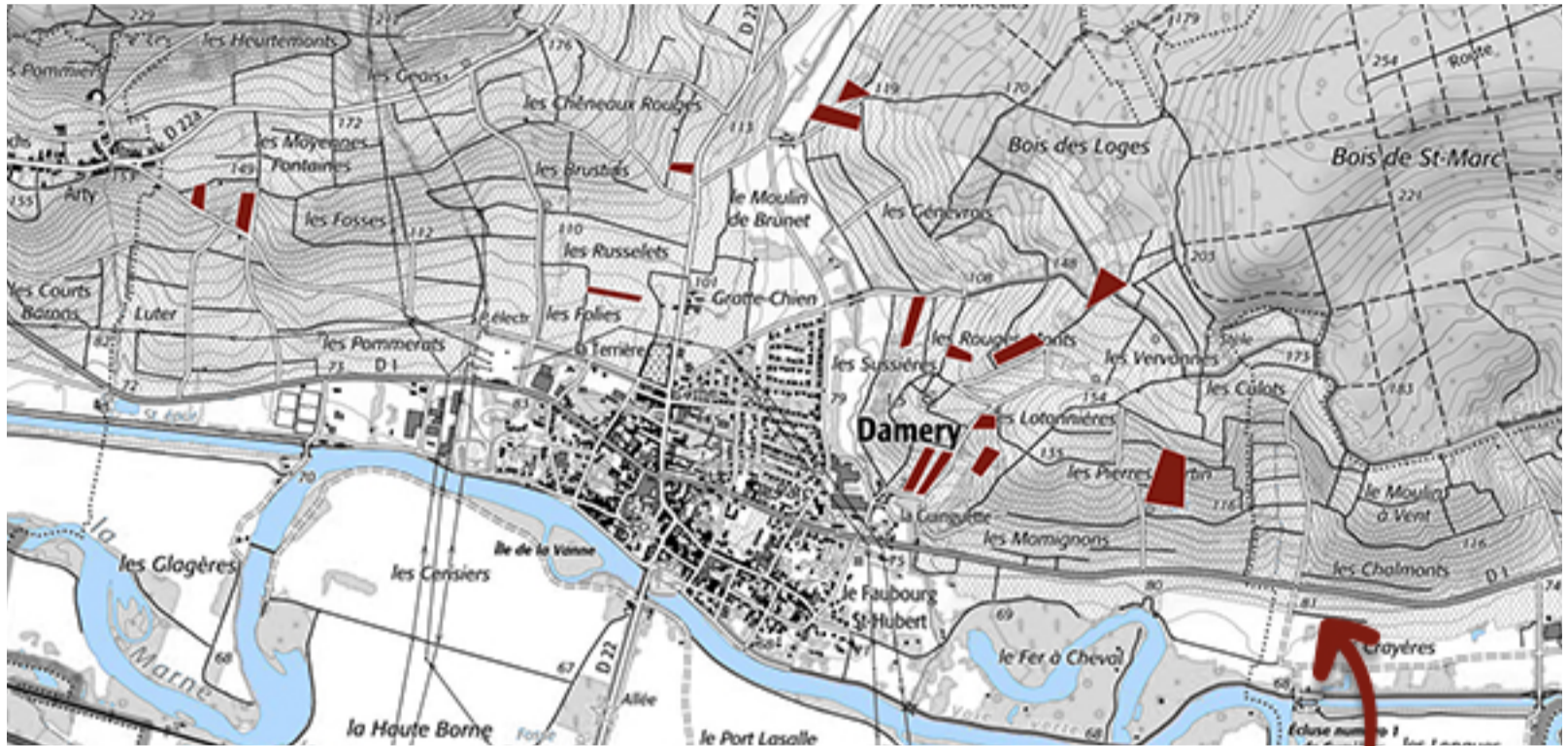
Dear customers,

Starting today, we would like to send you 2 or 3 newsletters throughout the year.

We are happy to send you this first edition. During these difficult times, we hope that you are doing well and in good health as you receive it. Normally during this time of year, our activity is focused not only on wine-making but also sales...We might as well admit to you that right now the wine trade has come to a screeching halt!

As for the wine-growing process, in the vineyard we have been very busy performing various tasks. Pruning in the vines is finished. We are now tying the vines, repairing the vineyard installations (stakes, wires) and above all, working the soil for weed control. We will detail this last point in the next newsletter, as it has become such an important part of our work.

The weather is rather favourable, however for a few more weeks we will still be fearful about the possibility of Spring frosts. We are fortunate to work with a motivated team and we have put the necessary sanitary measures in place that will allow us to continue our activity (one person per vehicle for example).



Our vineyard ■

The time that is usually devoted to sales in the wine trade is now used to identify or specify the nature of the soil in our vineyards. This endeavour is proving to show our clear wines in a new light, exposing variations in the Damery terroir, one of the most extensive wine-growing villages in Champagne, as well as the terroirs of our other plots in the nearby villages.

Blending is indeed the link between vine growing and wine making! It's exciting!



In the cellars, we bought two 600-litre barrels before the harvest called "demi-muids." They joined the two we already had from the previous year. Their influence on the wines is more subtle as compared to that of the classic, smaller barrels which will be very beneficial for our first Vintage Reflets. For some time now, the first winemaking process for all our Vintage Champagnes have been done, at least partially, in wood.



This year, the Brut Nature version of cuvée Éclats, (zero dosage), won a gold medal at the Independent Winegrowers' Competition! (Concours Vignerons Indépendants)
The 2009 Vintage Jadis also won a gold medal, at the General Agricultural Competition! (Concours des Vins - Concours Général Agricole)

We look forward to sharing future tasting moments with you, other than virtual ones! (Even if sharing your photos is always a pleasure for us!)

Take care and best wishes

Sparkling salutations,
Virginie et Laurent Vanpoperinghe