



CHAMPAGNE
CAILLEZ LEMAIRE
 FAMILLE VIGNERONNE À DAMERY



Dear Madam, Sir and Valued Clients,

The years may follow one another, but no two are alike! The 2022 harvest was very beautiful, despite the spring frost that occurred again this year on some vineyard plots.

The resulting wine in the barrels and vats shows promise... In about 6 months, we will start the blending and bottling.



SPOTLIGHT ON THE BARRELS

After pressing, the juices that are most suitable for barrel vinification, (half of the harvest) go directly into the barrels. All the Chardonnay, and selected Pinot Noir and Meunier musts from the best terroirs are therefore separated from the rest.

They are distributed in barrels of varying ages, with capacities ranging from 228 to 600 liters, depending on their characteristics.

Their fermentation will last for many weeks in the cool environment of our cellars, giving them an unequalled aromatic complexity. At the end of winter, after a long rest and several phases of topping off the barrels, (to compensate for the "angels' share") the racking phase will begin so that the wines can be blended.

Oak barrels require much more work and attention than vats and their natural origins provide the wines with more complexity and length on the palate, making them well suited for extended cellar ageing. You will find these characteristics in all our wines, most especially in the Cuvée Jadis, the Pur Meunier and the Chardonnay de la Vallée!

The work does not stop when the barrels are empty, because it is necessary to burn wicks of sulphur in them regularly to avoid contamination and to rinse them before the next harvest!



Right now we are focusing on the wine trade, as we do in the 4th quarter of every year. Our sales reach has become increasingly diversified and we would like to take this opportunity to **thank all our Customers!**

In France, in addition to wine retailers, we have our own online store that we operate and manage ourselves in order to guarantee the best service. This online store is only available to our customers in France.



Please don't hesitate to send us an e-mail if you would like to come see us for a cellar tour and tasting: : contact@champagne-caillez-lemaire.com

It would be our pleasure to welcome you, by appointment, from Monday 9am to Saturday 2pm
 Wishing you a wonderful end of the year 2022,

Bubbly salutations,
 Virginie et Laurent Vanpoeringhe