

Domaine des Ardoisières

Vin des Allobroges Blanc Cuvée Argile

ABOUT THE ESTATE

- This ancient region, planted to vine as early as 120 BCE, produces wines from Gamay, Mondeuse Noire, Persan, Jacquère, Chardonnay, and Mondeuse Blanche.
- The seven-hectare estate is planted over two steep and rocky vineyard sites - one in Cevins and the other in Saint-Pierre-de-Soucy.
- Biodynamic principles have been utilized since the vineyards were cleared and replanted starting in 1998.
- Wines are fermented with native yeasts. No sulfur is used during vinification and only one gram at bottling.
- The Ardoisières wines are mineral, pure, and unique, reflecting this singular mountain terroir.

APPELLATION

IGP Vin des Allobroges

GRAPE VARIETY

40% Jacquère, 40% Chardonnay, 20% Mondeuse Blanche

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Schist and ardoise (a type of hard, black schist native to the region), mixed with clay

VINEYARDS & VITICULTURE

From Saint-Pierre-de-Soucy and Apremont. Vines planted on west facing slopes around 400m altitude. Guyot and Cordon Royal training.

HARVEST & VINIFICATION

Whole cluster. Only indigenous yeasts are used and no SO2 during vinification. Malolactic fermentation is not carried out systematically. The Chardonnay is vinified in old barrels, the rest in fiberglass tanks. The wine is then aged for nine months in tank and bottled after light filtration with only one gram of sulfur used.

ALCOHOL BY VOLUME

11.0

PACK SIZE

6x750mL

