Domaine des Ardoisières

Vin des Allobroges Blanc Cuvée Argile



ABOUT THE ESTATE

- Domaine des Ardoisières, located in the Vallée des Bauges of the French Alps, was founded in 1998 and has become a benchmark Savoie estate under the care of winemaker Brice Omont since 2005.
- The domaine has expanded to approximately 12 hectares across premier sites including Coteau de Cevins, Saint-Pierre-de-Soucy, and the legendary Arbin hillside (acquired from Domaine Louis Magnin in 2022), featuring 70-80 year old Mondeuse Noir vines.
- Ardoisières produces wines from Savoie's unique varieties including Altesse, Jacquère, Roussanne, Mondeuse Noire, Chardonnay, Gamay, and rare Mondeuse Blanche and Persan, all farmed using biodynamic principles.
- The winemaking approach involves native yeast fermentation, minimal sulfur additions, and light filtration..
- Brice Omont's wines are celebrated for their crystalline purity and mineral character that captures the stony alpine terroir, establishing him as one of France's most exciting producers.

APPELLATION

IGP Vin des Allobroges

GRAPE VARIETY

52% Jacquère, 20% Roussanne, 18% Chardonnay, 5% Mondeuse Blanche, 5% Altesse

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 south and west facing slopes around 400m altitude. Guyot and Cordon Royat training.

HARVEST & VINIFICATION

Whole cluster fermentation. Only indigenous yeasts are used. Malolactic fermentation is not carried out systematically. The wine is then aged for nine months in foudre and concrete tanks.

ALCOHOL BY VOLUME

11.0

PACK SIZE

6x750mL