

## Domaine des Ardoisières

### Vin des Allobroges Rosé 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

#### SUB-REGION

Savoie

#### GRAPE VARIETY

100% Gamay

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

#### HARVEST & VINIFICATION

Only indigenous yeasts are used and no SO<sub>2</sub> during vinification. Direct press from a parcel that had a later ripening. Aged for nine months in tank, then bottled after light filtration with 1/2 gram sulfur at bottling.

#### ALCOHOL BY VOLUME

11.0

#### PACK SIZE

12x750mL