

Domaine des Ardoisières

Vin des Allobroges Rouge 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

65% Gamay, 25% Mondeuse, 10% Persan

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

Only indigenous yeasts are used. The grapes go through semi-carbonic maceration for 12 days, and are vinified 100% in tanks. The wine is aged nine months in tank, then bottled after light filtration.

ALCOHOL BY VOLUME

12.0

PACK SIZE

12x750mL