

Domaine des Ardoisières "Argile" red 2021



Domaine
des Ardoisières

Product price:

€180.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2021

Appellation: IGP d'Allobrogie

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: gamay

Product short description:

92/100 and a favorite from RVF. Argile is the "small" cuvée of what is perhaps the greatest domaine in Savoie. Decanting is essential (the wine is protected against oxidation by a slight CO2, in order to minimize sulfites).

Product description:

PRESENTATION OF THE DOMAINE DES ARDOISIÈRES
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine des Ardoisières "Argile" red 2021:

RVF Guide to the Best Wines of France 2024 (August 2023): 92/100. *"Finesse, brilliance, and great originality, all in a deeply Savoyard spirit: the 2021s from Brice Omont delight us. A success that bodes well for the future of the domaine. After a questionable 2020 vintage, Argile red admirably corrects the course, distilling a very fine, lively, suggestive, fragrant fruit, bramble and*

peppermint... delicious!"

We recommend decanting this wine 1 to 2 hours before tasting

Technical Sheet written by the domaine

Exposure: Vines on slopes facing West

Soil type: Schistous marl, clay-limestone soil

Grapes: Gamay (80%), Persan (20%)

Pruning: Guyot and Cordon Royat

Average yield: 40 hl/ha

Method: Biodynamic

Vinification: Whole bunches

Yeasts: Indigenous

Aging: 9 months in barrels

Age of barrels: 3 to 5 wines

Filtration: Light

Production: 5000 bottles

Cellaring: 5 years, serve at 18°

Food and wine pairings: Charcuterie, red meats, cheese