

Maison des Ardoisières "Silice" dry white 2024



Product price:

€90.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2024

Appellation: IGP d'Allobrogie

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: jacquère

Alcool: 10,5

Product short description:

Victim of his success, Brice Omont is short on wine and produces, in addition to his usual cuvées from his own domaine, this magnificent cuvée full of freshness, made from old jacquères that are 100% organic and drastically selected - and pampered by him all year round - from his friends and neighboring winemakers in the municipality of Apremont. Finally, an accessible Ardoisières!

Product description:

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

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WARNING: the capsule of this bottle is made of food-grade wax. To open it under the best conditions, push your corkscrew directly through the wax, and once it is well into the cork, pull sharply (without using the lever if you have a waiter's friend), in short, "the old-fashioned way." This is my best way to avoid "crumbs" in the bottle!

Technical Sheet written by the domaine

Grapes: Jacquère (100%) from old vines on the slopes of the municipality of Apremont.

Method: Organic farming

Aging: 9 months in tank

Food and wine pairings: A pleasure wine to enjoy as an aperitif, with fish or cheese (reblochon for example!)