

Maison des Ardoisières "Silice" red 2024



Product price:

€90.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2024

Appellation: Vin de France (Savoie)

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: mondeuse

Alcool: 10

Product short description:

Victim of its 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 and fruit, made from 100% organic mondeuses that he has meticulously selected - and cared for throughout the year - from his friends and neighboring winemakers in the commune of Apremont. Finally, an accessible Ardoisières!

Product description:

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

Maison des Ardoisières Coteaux d'Apremont "Silice" red 2024

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: 100% mondeuse

Method: Organic farming

Aging: In stainless steel tank