

Domaine des Ardoisières "Argile" red 2024



*Domaine
des Ardoisières*

Product price:

€162.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2024

Appellation: IGP d'Allobrogie

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: gamay

Alcool: 10

Product short description:

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 CUVEES IN STOCK

Comments on this

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We recommend decanting this wine 1 to 2 hours before tasting.

Technical Sheet written by the domaine

Exposure: Vineyards 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 cluster

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 pairing: Charcuterie, red meats, cheese