

Domaine des Ardoisières "Argile" dry white 2024



Product price:

€138.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2024

Appellation: IGP d'Allobrogie

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: jacquère

Alcool: 11

Product short description:

The "petit blanc" from one of the greatest estates in Savoie (qualitatively, of course!), a blend of local grape varieties meticulously crafted and aged alongside the universal chardonnay. A cuvée that is unique and already magnificent, allowing us to imagine how far the great cuvées from the same domaine can take us! Divine on its own, with a Reblochon and/or someone you really like :-)

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

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

Exposure: Vines on slopes facing West

Soil type: Saint Pierre de Soucy slope: marne schisteuse, hard black schist, clay soil

Grapes: Jacquère (40%), Chardonnay (40%), Mondeuse blanche (20%)

Pruning: Guyot and Cordon Royat

Average yield: 40 hl/ha

Method: Biodynamic

Vinification: whole-cluster fermentation

Yeasts: Indigenous

Aging: 9 months in tank

Filtration: Light

Cellaring potential: 5 years

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