

Domaine des Ardoisières "Aigue Marine" (bergeron) dry white 2024



*Domaine
des Ardoisières*

Product price:

€228.00

Product features:

Area: SAVOIE

Winemaker: Michel Grisard et Brice Omont

Vintage: 2024

Appellation: IGP d'Allobrogie

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: roussane

Alcool: 12

Product short description:

A beautiful revelation with the new cuvée from Les Ardoisières named "Aigue-Marine", a fleshy roussanne enhanced by a hint of altesse.

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

Location: Arbin

Exposure: Vineyards on slopes facing full South

Soil type: Stony clay-limestone soil

Grapes: Chignin bergeron (92%), Altesse (8%)

Pruning: Simple goblet

Average yield: 25 hl/ha

Method: Biodynamic

Vinification: whole-cluster fermentation

Yeasts: Indigenous

Aging: amphora, stainless steel tanks, and barrels