

## Domaine des Ardoisières

### Vin des Allobroges Rouge Cevins Cuvée Amethyste

#### ABOUT THE ESTATE

- This ancient region, planted to vine as early as 120 BCE, produces wines from Gamay, Mondeuse Noire, Persan, Jacquère, Chardonnay, and Mondeuse Blanche.
- The seven-hectare estate is planted over two steep and rocky vineyard sites - one in Cevins and the other in Saint-Pierre-de-Soucy.
- Biodynamic principles have been utilized since the vineyards were cleared and replanted starting in 1998.
- Wines are fermented with native yeasts. No sulfur is used during vinification and only one gram at bottling.
- The Ardoisières wines are mineral, pure, and unique, reflecting this singular mountain terroir.

#### APPELLATION

IGP Vin des Allobroges

#### SUB-REGION

Savoie

#### GRAPE VARIETY

60% Persan, 40% Mondeuse Noire

#### FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

#### SOIL

Poor and shallow mica schist, loam

#### VINEYARDS & VITICULTURE

From Coteau de Cevins. Vines planted on south facing slopes, with up to a 60% grade. Gobelet training.

#### HARVEST & VINIFICATION

Only indigenous yeasts are used. The grapes are macerated for two to three weeks and fermented in tanks. The wine is aged for 12 months in oak barrels (two to three years old), and bottled after light filtration.

#### ALCOHOL BY VOLUME

12.0

#### PACK SIZE

6x750mL

