

Domaine des Ardoisières

Vin des Allobroges Blanc Cevins Cuvée Quartz



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

GRAPE VARIETY

100% Altesse

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Poor and shallow mica schist

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 and no SO2 during vinification. Malolactic fermentation is not carried out systematically. The wine is vinified whole cluster in barriques (25% new, 75% two to three years old) and aged for 18 months. Bottled after light filtration with only one gram of sulfur used.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL