

Domaine des Ardoisières Coteau de Cevins Blanc Cuvée Schiste

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

40% Jacquère, 30% Roussanne, 20% Pinot Gris, 10% Mondeuse Blanche

FARMING

Biodynamic, Certified Organic

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. Vinified whole cluster in barriques (two to three years old), and aged for 12 months in barrique then bottled after light filtration with only one gram of sulfur used at bottling.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL

