

## Domaine des Ardoisières

### Vin des Allobroges Blanc Cuvée Silice

#### 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% Jacquère

#### FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

#### SOIL

Schist and ardoise (a type of hard, black schist native to the region), mixed with clay

#### VINEYARDS & VITICULTURE

From three vineyards, totaling two hectares, in Apremont, old vines below Mont Granier. Vines planted on west facing slopes. Guyot and Cordon Royal training.

#### HARVEST & VINIFICATION

Only indigenous yeasts are used and no SO<sub>2</sub> during vinification. Malolactic fermentation is not carried out systematically. 1/3 vinified in barriques (two to three years old), 2/3 in tanks. The wine is then aged for at least nine months with only one gram of sulfur used at bottling.

#### ALCOHOL BY VOLUME

12.0

#### PACK SIZE

6x750mL

