





- 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% Mondeuse

## **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 Saint-Pierre-de-Soucy and Apremont.

## **HARVEST & VINIFICATION**

100% destemmed. After a week of maceration, this wine is fermented and aged in steel tanks.

# **ALCOHOL BY VOLUME**

12.0

# **PACK SIZE**

6x750mL



