

# DOMAINE DES ARDOISIÈRES ALLOBROGES IGP BLANC 'ARGILE'



Jacquère, Chardonnay and Mondeuse Blanche. Pale straw-gold color with green and silver highlights. Beguiling aromas of yellow apple, white peach and flowers with a smoky, stony note. The palate is textured, creamy, mineral and saline with a floral component. Crystal clear, pure and refreshing. A wine of pleasure, it's perfect as an aperitif. Try paired with cheese fondue, charcuterie and brightly dressed salads. Organic.

*Argile Blanc* means white clay. The vineyard is on the western facing slopes of Saint Pierre de Soucy. The soil is made up of clay-limestone schistous marls over sedimentary rock. The grapes are trellised on medium to very steep slopes. Fermented with indigenous yeasts. Aged 9 months in tank.

Domaine des Ardoisières was founded in 1998 by a group of partners who cleared, repaired, and re-planted a series of terraces that had held vines back in Roman times. Farming organically (and incorporating biodynamic treatments as well), the partners brought in winemaker Brice Omont in 2005. Originally from Champagne, Brice brings the same standard of quality to this 20-year-old estate which comprises 32 acres of Savoie's sloping hills. The setting couldn't be more dramatic, with Mont Blanc dominating every vista. The extreme setting and growing conditions provide for some miraculous wines capture the spirit of the Alps: fresh, herbal, ethereal but grounded.

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## Tasting Note:

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## Shelf Talker:

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