Domaine des ardoisières Allobroges igp blanc 'Silice'

100% Jacquère. Bright yellow color with green reflections. Lively, bright aromas of white flowers, citrus and green apple. Plush flavors of lemon peel and orchard fruit with salty minerality. Vibrant, refreshing and ample. Bitter almond notes on the finish. A beautiful aperitif. Fantastic with food! Serve chilled with crisp salads, rich cheeses, seafood, root veggies and poultry. Organic.

From organically farmed 50-60yo vines grown high in the terraced, steep vineyards of Savoie. The soil is made up of on limestone scree and clay limestone soils. 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 20year-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 provides for some miraculous wines to capture the spirit of the Alps: fresh, herbal,

ethereal but grounded.

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Tasting Note:

Maison des Ardoisières

Silice

GP Vin des Allobroge

73250 FRETERIVE

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Shelf Talker:

