



CLOS CACHET
the finest French wines

DOMAINE ARDOISIÈRES

Amethyste Red

2020

01

Provenance:

Coteau de Cevins, Savoie

02

Grape Variety:

60% Persan and 40% Mondeuse
Noir

03

Pairing:

Charcuterie, roast chicken, pork,
and charcoaled rib eye

04

Serving:

Temperature: 14°C



Grassl
Cru Glass



Vineyard Cultivation:

The Domaine was born from the replanting, in 1998, of the Cevins hillside: six hectares of mica-schists along terraces between Albertville and Moutiers, undertaken by Michel Grisard. In 2003, to assist Grisard, Brice Omont, agricultural engineer from Champagne, invested in the project and now (since 2008) finds himself at the head of an Estate which now comprises 16 hectares. Biodynamic viticulture is championed here, the slope can reach a 60% incline, and the yields are very low, around 25hl/hectare.



Vinification:

The grapes are not destemmed. Using indigenous yeast, gentle extraction and 18 months maturation in aged oak of 2-10yo. Bottled with low sulphure.



Tasting Notes:

The bouquet has a richness that jumps out at you with concentrated red and black fruits, red peppers and delicate liquorice notes. The palate is voluptuous and structured, with intense red bramble fruit, black wild berries that bring a zesty acidity, and finishes off with velvety, crunchy tannins. Drink now with a 30-minute decant before serving or keep up until 2031+.



Soil Type:

Schistose, schistose mica. loamy, poor, shallow soil



Method:

Biodynamic

Clos Cachet

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Trade Portal

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