



CLOS CACHET
the finest French wines

DOMAINE ARDOISIÈRES

Argile Red

2022

01

Provenance:

Saint-Jean-de-la-Porte and
Saint-Pierre-de-Soucy, Savoie

02

Grape Variety:

65% Gamay, 25% Mondeuse,
10% Persan

03

Pairing:

Charcuterie, roast chicken, pork,
and charcoaled rib eye

04

Serving:

Temperature: 13°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. "Argile Rouge" is the expression of three grape varieties: 50-year-old Mondeuse from clay soil in Saint-Jean-de-la-Porte, Gamay and Persan from 40-year-old vines on schist marl hillsides in Saint-Pierre-de-Soucy.



Vinification:

Vinified in vat, the grapes are not destemmed, and given a ten days cuvaison before nine months elevage in fiberglass tanks, followed by light filtration. Only 5,000 bottles were produced. Indigenous yeasts, and 9 months maturation in vats.



Tasting Notes:

The bouquet has an exotic complexity, leaping out of the glass with violets, spicy red fruits, pomegranates and rich iron minerals. The inclusion of mondeuse brings more depth and complexity, with added spiciness, and more structure to the palate. This offers an exciting aromatic range – violet, pomegranate, spicy red fruits and a very irony, stony mineral flecked palate. Drink now with a 30-minute decant before serving or keep until 2030+.



Soil Type:

Schistose marl, clay and limestone



Method:

Organic

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Trade Portal

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