



**CLOS CACHET**  
the finest French wines

# DOMAINE ARDOISIÈRES

## Argile White

### 2022

01

**Provenance:**

Coteaux de St Pierre de Soucy,  
Savoie

02

**Grape Variety:**

40% Jacquère, 40% Chardonnay  
and 20% Mondeuse Blanche

03

**Pairing:**

Raclette cheese, roast poultry,  
rich oysters, crayfish, scallops  
and white fish

04

**Serving:**

Temperature: 10°C



**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 Blanc cuvée comes from the vineyards of Western exposure of the hillside of black shale clay of Saint-Pierre de Soucy.



**Vinification:**

40yo jacquère, chardonnay and mondeuse blanche planted at high altitude (450m) on schist-based hillsides in St-Pierre-de-Soucy, vinified with 15% 80yo jacquère from Apremont on limestone scree. Ageing in fibreglass for nine months.



**Tasting Notes:**

The "Argile Blanc" showcases an abundance of alpine tension with smoky notes on the nose, very frank, pure and at ease on the palate. A refreshing flavour of white flowers, orchard fruits and green almonds. The palate contains crystalline purity, showing white peach and nectarine fruits, grapefruit and lemon peel acidity, and a crushed stone finish. You can drink it now with a decant, or cellar it 2028+.



**Soil Type:**

Shale marl, Hard black shale, clay soil.



**Method:**

Organic, Biodynamic

**Clos Cachet**

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**Trade Portal**

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