



**CLOS CACHET**  
the finest French wines

# DOMAINE ARDOISIÈRES

## Quartz White

### 2022

01

**Provenance:**

Coteau de Cevins, Savoie

02

**Grape Variety:**

100% Altesse

03

**Pairing:**

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

04

**Serving:**

Temperature: 12°C



**Grassl**

Liberté 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 70% incline, and the yields are very low. From a great terroir with south-facing terraced vineyard on a vertiginous 60° slope where the soil is derived from metamorphic mica-schists.



**Vinification:**

Yields are just 25hl, whole harvest pressed in pneumatic. The fermentation is done with indigenous yeasts, then matured for 18 months in aged oak barrels of 1-10yo.



**Tasting Notes:**

The king of Savoie varieties shows its personality here with fleshy stone fruit, evoking honeysuckle, shades of chamomile, honeyed accents and smoked vanilla. The palate is focused and rich, offering beautiful purity of peach, melons and nectarines followed by a touch of smoky oak finishing with fine salinity and a touch of white pepper. You can drink it now with a 30-minute decant before serving or cellar it up until 2038+.



**Soil Type:**

Schistose, schistose mica. loamy, poor, shallow soil



**Method:**

Biodynamic

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**Trade Portal**

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