



CLOS CACHET
the finest French wines

DOMAINE ARDOISIÈRES

Schiste White

2022

01

Provenance:

Coteau de Cevins, Savoie

02

Grape Variety:

40% Jacquère, 30% Roussette,
20% Pinot Gris, 10% Mondeuse
Blanche

03

Pairing:

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

04

Serving:

Temperature: 12°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. 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, and the wine is aged for 18 months in three to five year old barrels. Light filtration before bottling, with low sulphur.



Tasting Notes:

The bouquet emerges with apricot, pears and orange blossom followed by slight toasted nuts and underlining herbal notes. The palate is lively but balanced, with the dense fruit shining through alongside fresh citrus acidity finished with a lip-smacking salinity. You can drink it now with a 30-minute decant before serving or cellar it up until 2030+.



Soil Type:

Schistose, schistose mica. loamy, poor, shallow soil



Method:

Biodynamic

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Trade Portal

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