



CLOS CACHET
the finest French wines

DOMAINE ARDOISIÈRES

Silice White

2022

01

Provenance:
Savoie

02

Grape Variety:
100% Jacquère

03

Pairing:
Roast poultry, rich oysters,
crayfish, scallops and white fish

04

Serving:
Temperature: 10°C



Vineyard Cultivation:

The Domaine was born from the replanting of the Cevins hillside. 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. Maison des Ardoisières is Brice's négoce, he supervises the work and buys the grapes from three domaines – 4ha of organically farmed 50-60yo vines on limestone scree and clay-limestone soils in Apremont.



Vinification:

Whole harvest direct press in pneumatic. This cuvée ferments and ages in fibreglass vats for 9 months, bottled with less than 20mg/l of sulphur added



Tasting Notes:

The bouquet is plush and focused, driving you through white floral and preserved lemon aromas, before a rush of white peach, crushed stone and salty sea spray minerals. The palate speaks of its alpine origin with intense white peach and nectarine fruits, salty, zesty lemon peel acidity and a crushed stone and almond meal finish. You can drink it now with a 30-minute decant before serving or cellar it up until 2025+.



Soil Type:

Limestone



Method:

Organic

Clos Cachet
20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal
www.closcachet.com.au
Instagram: @closcachet

