Wijnfiche

Domaine D'Ardhuy - Les Chaillots 1er Cru | Aloxe Corton France (COTE D'OR) — 2022

Domain

Dom. d'Ardhuy

The story of Domaine d'Ardhuy begins with the Romans, continues for centuries through the work of great abbeys and Burgundy's noble families, and has been carried on by the family since 1927, when grandfather Pierre André bought his first vineyards in Aloxe-Corton and founded the family estate.

Today, the estate covers 37 hectares and has been fully organic since 2022, a demanding and complex approach that allows them to meet the challenges of this century while fulfilling the expectations of wine lovers. With initiatives such as the estate's carbon footprint assessment and participation in *Bourgogne Neutralité 2035*, they are committed daily to a sustainable future, faithful to the spirit of Ardhuy.

Vinification

The vineyard is classified as Premier Cru in Aloxe-Corton and is situated on a southeast-facing slope. The soil consists of compact, heavy clay, rich in limestone, over pebbles and gravel from the Aloxe-Corton alluvial fan. These fresh soils give the wines both density and freshness. The grapes are hand-harvested and rigorously sorted upon arrival at the winery. They are then fully destemmed and fermented in stainless steel vats. Alcoholic fermentation is carried out with alternating remontage and pigeage. After fermentation, the solids are removed and the remaining marc is pressed. The wine is aged for at least 10 months in French oak barrels before bottling.

Taste

This wine has a deep ruby color and a complex aroma of forest fruits, with subtle notes of tobacco and undergrowth, refreshed by mineral undertones. On the palate, it is soft and round, revealing flavors of stone fruits such as cherries and plums, complemented by a hint of spices and gentle oak nuances. Full-bodied and well-structured, with an elegant, fruity, and long finish.

Food pairing

Meat - aged beef | Vegetarian dishes | Fondue | Cheese - aged

General information

Type: Red wine
Grape varieties: Pinot Noir (100%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 14-16 °C
Taste profile: Elegant refined

