



Wijnfiche

Domaine d'Ardhuy – Clos des Langres | Côte de Nuits Villages France (BOURGOGNE) – 2019

Domain

Dom. d'Ardhuy

In 1947, Gabriel d'Ardhuy met his future wife Eliane during the harvest in Burgundy. Today two of their seven daughters perpetuate this family tradition: Mireille d'Ardhuy-Santiard on domaine d'Ardhuy in Burgundy and Marie-Pierre d'Ardhuy-Plumet on domaine La Cabotte in the Rhone Valley.

Vinification

In order to maintain a generally high standard the vines in the Clos des Langres are a mix of ages from around 25 years old to 65 for the oldest. The average age is 50 years.

Taste

Clear, deep red wine. Red fruit, roasted notes and powerful, round and vigorous on the palate. Lightly oaked.

Food pairing

Meat - aged beef | Ribbs with provencal sauce | Mushroom - wild

General information

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Elegant refined

