

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

After pressing, a cold maceration follows for 24 hours. This is followed by alcoholic fermentation in oak barrels, 15% of which are new barrels. After a 10 to 12 month aging period, the wine is bottled.

Taste

Pale golden color, with very elegant floral aromas in the nose and a minerality comparable to the famous neighbors of Corton Charlemagne.

Food pairing

Sweetbread | Salades | Cheese - cheese patter | Poultry

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Biodynamic

Storage (years): "+ 5-7"

Serving temperature: 10-12°

Taste profile: Complex with oak

