Wijnfiche

Domaine d'Ardhuy - Ladoix Blanc France (COTE D'OR) — 2023

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

This wine is made from grapes sourced from several parcels, from vines over 45 years old, planted on clay-limestone soils with limestone pebbles (*chailles*), which provide excellent drainage. The vineyards are located at the foot of the Corton hill, with a south to south-east exposure.

The grapes are hand-harvested and fermented in temperature-controlled stainless steel tanks. Part of the wine is aged in stainless steel, while the other part is aged in French oak barrels. Malolactic fermentation and ageing for at least 8 months bring finesse, balance and complexity.

Taste

Bright pale golden colour, with fresh aromas of white stone fruit and very elegant floral notes on the nose, complemented by a minerality reminiscent of the famous neighbours of Corton-Charlemagne.

On the palate, the wine is balanced and expressive, with a fresh, silky texture and subtle oaky notes.

Food pairing

Fish in sauce | Sweetbread | Salades | Cheese - cheese patter | Poultry

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Biodynamic

Storage (years): "+ 5-7"

Serving temperature: 10-12°

Taste profile: Complex with oak