



Wijnfiche

Domaine d'Ardhuy – Le Rognet 1er Cru | Ladoix France (COTE D'OR) – 2020

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

Situated high up on the Corton hillock, these vines are at an altitude of around 340 metres. The slope is quite steep, ideally facing south-east. Marly limestone soil from the middle Oxfordian. This type of soil corresponds to that of the Corton-Charlemagne, which this parcel adjoins. If this parcel is only in Ladoix 1er cru, it is only due to the fact that it was fallow at the time of the classification. A group of different Chardonnay selections, grafted on 161-49. The vine is still quite young, about 30 years old.

Taste

The colour is bright golden yellow. Fleshy white fruit, exotic fruit and vanilla caress the taste buds. The wine is mouth-filling, rich and complex with refreshing citrus acidity in the finish. A present but balanced touch of wood elevates this wine to a next level.

Food pairing

Sweetbread | Salades | Poultry

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE

Storage (years): "+ 5-7"

Serving temperature: 10-12°C

Taste profile: Complex with oak

