Wijnfiche

Domaine d'Ardhuy - Le Rognet 1er Cru | Ladoix 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

The grapes come from a relatively young vineyard (20 years old), which are situated at an altitude of 340 meters. After pressing, the grapes are macerated cold for 24 hours. The fermentation is done in wooden barrels, 25% of which is new. The wine ages ten to twelve months in a barrel.

Taste

This wine is a small Corton Charlemagne, with a beautiful golden yellow color, elegant floral aromas and minerality. He has a nice complexity with a pleasantly long final.

Food pairing

Sweetbread | Wine to enjoy on its own | Calf meat in cream sauce | Poultry | Tarte tatin

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Complex with oak

