Wijnfiche



# Domaine d'Ardhuy - Le Rognet 1er Cru | Ladoix | France (COTE D'OR) — 2023

### **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**

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

