



Wijnfiche

**Domaine d'Ardhuy – G.C.* | Bâtard
Montrachet
France (COTE D'OR) – 2020**

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 whole grape is pressed, cold settled for about 24 hours. The clear must is fermented in barrels (50% new barrels). The choice of barrels is carried out on short heaters and on slightly aromatic oak origins, in order to preserve all its minerality to this wine. It will be raised on the lees for 10-12 months. The wine is bottled without fining, after filtration on plates.

Taste

Production is around 35 hl / ha on average. The weak vigor of the vine and the precocity of its terroir make a grape of a very beautiful maturity, which results from the harvest in very beautiful small bunches of a beautiful golden yellow. Exceptionally concentrated and rich, these grapes give a wine that is both powerful and nevertheless very fresh, with all the minerality characteristic of Corton Charlemagne. More impressive by its length in the mouth than by its exuberance in its youthfulness, this wine of guard par excellence needs long years before revealing its full potential; a good vintage will age wonderfully for at least 15 to 20 years.

Food pairing

Wine to enjoy on its own | Foie gras | Lobster | Truffle

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

