Wijnfiche

Domaine d'Ardhuy - G.C.* | Bâtard Montrachet
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

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

