Wijnfiche

Domaine d'Ardhuy - Les Combottes | Côtes de Beaune Villages 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

Vines from old massal selections are planted alongside younger vines some of which are from clonal selections. The average age of the vines is around 50 years. Complex, clayey limestone soil slope formation arising from modification of the substrate with various screes and colluvial silts over "chailles" (hard little (lime)stones). These stones come from the alluvial fan of Buisson and ensure these relatively fertile grounds good drainage and therefore early grape ripening.

Taste

Deep cherry red colour with aromas of blackcurrants and dark cherries. Fresh, fruity and fleshy on the palate. The absence of wood emphasises the intense fruit flavours.

Food pairing

Poultry - chicken, grilled | Vegetable platter | Calfmeat

General information

Type: Red wine
Grape varieties: Pinot Noir (100%)
Viticulture: Biodynamic
Storage (years): + 7-10
Serving temperature: 15-16 °C
Taste profile: Fruity fresh

