



Wijnfiche

## **Domaine d'Ardhuy – Clos des Chagnots | Ladoix France (COTE D'OR) – 2022**

### **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**

Fermentatie start snel en op natuurlijke wijze, met behulp van de pigeages, roeren met stok. De cuvaison duurt twee weken. De lekwijn en perswijn gaan samen op vat, waarvan 1/5 nieuw. De opvoeding duurt 1 jaar, voornamelijk Allier vaten.

### **Taste**

Dit is een plezierige wijn, fruitig, met uitspringende aroma's van framboos en kers en zachte vanille en mokka. In de mond soepel en rond.

### **Food pairing**

Poultry - pheasant | Veal blanquette | Poultry - quail | Calfmeat

## General information

Type: Red wine

Grape varieties: Pinot Noir (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 16 °C

Taste profile: Elegant refined

