Wijnfiche



Domaine d'Ardhuy - Le Rognet 1er Cru | Ladoix | 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

Situated high up on the Corton hillock, these vines are at an altitude of around 340 metres. The slope is quite steep, ideally facing south-east. Marly limestone soil from the middle Oxfordian. This type of soil corresponds to that of the Corton-Charlemagne, which this parcel adjoins. If this parcel is only in Ladoix 1er cru, it is only due to the fact that it was fallow at the time of the classification. A group of different Chardonnay selections, grafted on 161-49. The vine is still quite young, about 30 years old.

Taste

The colour is bright golden yellow. Fleshy white fruit, exotic fruit and vanilla caress the taste buds. The wine is mouth-filling, rich and complex with refreshing citrus acidity in the finish. A present but balanced touch of wood elevates this wine to a next level.

Food pairing

Sweetbread | Salades | Poultry

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Sustainable/HVE Serving temperature: 10-12°C Taste profile: Complex with oak

