

**Domaine d'Ardhuy – Le Rognet 1er Cru
| Ladoix
France (COTE D'OR) – 2023**

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 grapes come from a relatively young vineyard (20 years old), which are situated at an altitude of 340 meters. After pressing, the grapes are macerated cold for 24 hours. The fermentation is done in wooden barrels, 25% of which is new. The wine ages ten to twelve months in a barrel.

Taste

This wine is a small Corton Charlemagne, with a beautiful golden yellow color, elegant floral aromas and minerality. He has a nice complexity with a pleasantly long final.

Food pairing

Sweetbread | Wine to enjoy on its own | Calf meat in cream sauce | Poultry | Tarte tatin

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Sustainable/HVE

Storage (years): "+ 5-7"

Serving temperature: 10-12 °C

Taste profile: Complex with oak

