

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE D'ARDHUY

AOP Aloxé-Corton

Red

**PRESENTATION**

At the crossroads of Côte de Beaune and Côte de Nuits, the Domaine D'Ardhuy benefits from an exceptional viticultural heritage with parcels located on prestigious climates. This family house is committed to certified organic viticulture, valuing respect for soils and biodiversity. The vines, cultivated with meticulous care, produce high-quality grapes, sublimated by parcel vinifications. The reds, made from Pinot Noir, stand out for their elegant structure, with notes of black fruits, spices, and beautiful tannic depth. The whites, vinified in oak barrels, reveal all the finesse of Chardonnay, with a silky texture and great persistence. The Domaine D'Ardhuy establishes itself as an essential reference in Burgundy, producing precise, expressive, and aging wines.

**VARIETAL**

Pinot Noir 100%

**LOCATION**

Both plots display a soil composition typical of Burgundy: clay over pebbles, with additional gravel from the Aloxé-Corton valley.

**TERROIR**

Soil: clay on pebbles with valley gravel

Topography: classic Burgundy terrain, well-drained and mineral-rich

**IN THE VINEYARD**

Manual soil work. In organic conversion (C1 stage).

**HARVEST**

Hand-harvested.

**WINEMAKING**

Sorted on a table, 100% destemmed. Fermentation in open, temperature-controlled stainless steel vats. Cold pre-fermentation maceration for about 4–5 days. Alcoholic fermentation under cap with alternating pump-overs and punch-downs. Warm post-fermentation maceration for about a week (finishing around 30°C). Total vatting time: 18–20 days. Draining and pneumatic pressing of the marc. No separation between free-run and press juice. Static cold settling for about a week before racking to remove lees. Wine then transferred to barrels.

**AGEING**

30% new oak barrels. Aged for 12 months.

**SERVING**

Serve at 14–16°C.

**AGEING POTENTIAL**

5 to 10 years

**TASTING**

The robe is deep with violet highlights. The nose opens with blackcurrant and cherry aromas, complemented by floral and licorice notes. The palate is powerful, fresh, and well-balanced, with smooth, rounded tannins. Long finish with toasted notes.

**VISUAL APPEARANCE**

Deep robe with violet tints

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## **AT NOSE**

Blackcurrant, cherry, floral, licorice

## **ON THE PALATE**

Powerful yet fresh, smooth tannins, long toasted finish

## **FOOD PAIRINGS**

Ideal with marbled beef or Époisses cheese.

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