

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE D'ARDHUY

AOP Savigny-lès-Beaune Premier Cru Les Peuillets
Red



PRESENTATION

At the crossroads of the Côte de Beaune and the Côte de Nuits, Domaine D'Ardhuy boasts an exceptional winegrowing heritage with plots located in prestigious climats. This family-run estate is committed to certified organic viticulture, emphasizing soil health and biodiversity. The vines are cultivated with meticulous care, yielding high-quality grapes that are vinified separately by plot.

The reds, made from Pinot Noir, stand out for their elegant structure, with notes of dark berries, spices, and a beautiful tannic depth. The whites, aged in oak barrels, reveal all the finesse of Chardonnay, offering a silky texture and remarkable length. Domaine D'Ardhuy has become a key reference in Burgundy, producing precise, expressive wines built to age.

VARIETAL

Pinot Noir 100%

LOCATION

Soil composed of colluvial deposits and silt, low in clay, over a subsoil of gravel and sand. Well-draining and warm, this plot ripens early and is always among the first to be harvested at the estate.

IN THE VINEYARD

Soil worked manually, under organic conversion (C1 stage).

HARVEST

Hand-harvested.

WINEMAKING

Grapes sorted on a sorting table. 100% destemmed. Fermentation in open, temperature-controlled stainless steel tanks. Cold pre-fermentation maceration for 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: approximately 18–20 days. Draining and pneumatic pressing of the marc. Free-run and press juices are not separated. Static settling for around one week before racking to remove lees. Transferred into 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 moderately intense, ruby red with purple hues. The nose is open and pleasant, with aromas of red and black fruits (blackcurrant, cherry) and floral hints. The palate is direct on the attack, with good body and concentration, supported by silky tannins. The oak is subtle and well-integrated. A highly indulgent wine with good length.

VISUAL APPEARANCE

Ruby red with violet highlights

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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

Red and black fruits, floral notes

ON THE PALATE

Silky, structured, with fine oak and long finish

FOOD PAIRINGS

This wine pairs perfectly with refined and delicate dishes, such as duck breast with cherries or grilled ribeye steak.

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