

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE D'ARDHUY

AOP Ladoix
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

Clay-limestone soil from slope formations: weathered bedrock, various colluvial debris, and silt over "chailles" (limestone pebbles). These pebbles provide excellent drainage, making these relatively fertile soils favorable for early and optimal ripening of the grapes.

TERROIR

Soil: clay-limestone with chailles and slope-derived deposits
Topography: well-drained, promotes early grape maturation

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 off lees. Wine then transferred to barrels.

AGEING

Aged for 9 months in 80% oak barrels and 20% stainless steel tanks.

SERVING

Serve at 14-16°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Beautiful garnet red color. The nose is open with aromas of raspberry and red fruits. The palate is supple and indulgent, round and juicy, with a crisp, fruit-forward character.

VISUAL APPEARANCE

Garnet red

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.



DOMAINE D'ARDHUY

AOP Ladoix
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AT NOSE

Raspberry, red fruits

ON THE PALATE

Supple, round, crunchy fruit character

FOOD PAIRINGS

Perfect with poultry or grilled meats.

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.