DOMAINE d'ARDHUY
FONDÉ EN 1927

The classic elegance of a Pinot Noir. Crisp texture, well-integrated woodiness. The crisp signature of family expertise.

HÉRITAGE

Ladoix
La Source

Varietal: Pinot Noir / Appellation: Ladoix / Rouge
Level: Village

TASTING NOTES AND PAIRINGS

This wine has a clear garnet red colour and offers a nose of red fruits (raspberry) and a subtle vegetal touch. Delicious and crisp on the palate, it seduces with its frankness and light woodiness, perfect with mustard-glazed rabbit, grilled lamb skewers or pan-fried vegetables with thyme. Serve at 16-18°C.

OUR VINEYARD

Located at the foot of the hill of Corton, these vineyards are situated at an altitude of 250 meters, with a gentle slope. The average age of the vines is 40 years. The soil is clay-limestone on chailles (limestone pebbles). These chailles ensure that these relatively fertile soils have good drainage, which is favourable for early ripening and maturation of the grapes.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. 100% destemming. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Ageing: part in French oak barrels, the other part in stainless steel vats for at least 8 months before bottling.

AWARDS

Burghound: 86/86 for the 2021 vintage and 86/100 for the 2022 vintage.

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View online