

DOMAINE ALEXANDRE PARIGOT

Hautes-Cotes de Beaune “Vieilles Vignes”

Winemaker

Alexandre Parigot

Wine Region

Burgundy



Story

Domaine Parigot is a family owned operation located in the heart of Hautes-Côtes de Beaune. Marie and Regis Parigot work closely with their son, Alexandre. They produce high quality wines sourced from 44.5 acres of vines spread across 18 communes. 37 acres are dedicated to Pinot Noir, and the rest to Chardonnay, for a total of 110 000 bottles, on average, produced annually.

Vineyard

The greatest attention is given to the cultivation of the vine. Plowing is applied on the whole field. Traditional methods are applied to obtain beautiful grapes: short pruning, severe disbudding, high trimming, leaf stripping and possibly harvest in green.

Vinification

Hand harvesting, crushing, and preshrubbing take two and a half hours. Cold settling at 10 °C precedes fermentation in barrels with native yeast (15-20 °C). A 12-month aging process, incorporating 10-20% new oak, involves variable batonnage based on vintage characteristics. The final steps include racking and blending in stainless steel tanks.

Tasting Notes

Golden yellow color in the glass. The nose is of white fruits and slightly woody aromas. The palate has a great minerality and great length.

Food Pairing

This wine is ideal as an aperitif, or with seafood, poultry in white wine sauce, pasta, risotto, or with soft creamy cheese.

QUICK FACTS

Variety

100% Chardonnay.

Aging

Stainless Steel Tanks & Oak Barrels.

