

DOMAINE ALEXANDRE PARIGOT

Meursault “Le Limozin”

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 Régis 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 vines soak up the morning sun in clay-limestone soil, chillin’ at the foot of the Meursault-touching hillside. Known as 1er cru Genévrières, these old-timers average 80 years, cranking out a chill 45 hectoliters per hectare. Traditional methods are applied to obtain beautiful grapes: short pruning, severe disbudding, high trimming, leaf stripping and possibly harvest in green.

Vinification

Harvesting involves monitoring berry maturity, daily tastings, and a 2-hour 30-minute pre-soak. The juice cold settles at 10°C, ferments in barrels with native yeast (15-20°C), and ages for 12 months with 10-25% new oak. The process concludes with racking, blending in stainless steel tanks, and a light stirring.

Tasting Notes

Deep gold color in the glass. The nose is open with notes of yellow fruits and exotic fruits supported by grilled tones. The palate is full and fat. A beautiful tension brings length to this wine.

Food Pairing

This wine is ideal with poultry in white sauce, noble fish with firm flesh or with cheeses of character, refined and with powerful aromas.

QUICK FACTS

Variety

100% Chardonnay.

Aging

Stainless Steel Tank.

