

DOMAINE ALEXANDRE PARIGOT

Meursault “Les Vireuils Dessous”

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 vine is situated at the summit of the hill, benefiting from a southeastern exposure and clay-limestone soil. 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

Grapes are harvested based on maturity and taste, then hand-crushed and allowed to rest for 2.5 hours. Cold settling occurs at 10°C, and fermentation takes place in barrels using native yeast at temperatures of 15-20°C. A mix of 10-25% new oak is employed for aging, with the duration and lees stirring (batonnage) tailored to each vintage. The aging process spans 12 months in total, involving racking, blending in stainless steel tanks, and gentle fining before bottling.

Tasting Notes

Deep gold color in the glass. The nose is of ripe apple fruit aromas with a hint of oak spice and almond milk. On the palate, the texture is generous and dense, with balanced acidity and a lingering finish.

Food Pairing

This wine is ideal with poultry like chicken with cream and with Epoisses cheese, with roasted vegetables or with cheese board.



QUICK FACTS

Variety

100% Chardonnay.

Aging

Stainless Steel Tank.

