

DOMAINE ALEXANDRE PARIGOT

Bourgogne Hautes-Côtes de Beaune "Clos de la Perrière"

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

This wine is made through meticulous manual harvesting and sorting. The cuvaision process includes 25% whole harvest and 25% new barrels. A cold maceration of 7 to 10 days is performed, followed by fermentation using indigenous yeast for 18 to 24 days. Pigeage, pumping over, and vatting techniques are adjusted based on daily tastings to ensure optimal results.

Tasting Notes

This wine has a deep ruby color and a fruity aroma with notes of blackberry, cassis, and a hint of cornflowers. The palate is fresh and balanced, offering flavors of cherry, red berries, and a touch of plum, complemented by hints of chocolate, vanilla, and spices.

Food Pairing

This wine is ideal with grilled red meats or with an Asian fondue.



QUICK FACTS

Variety

100% Pinot Noir.

Aging

Oak and Steel Tank.

