

DOMAINE ALEXANDRE PARIGOT

Pommard Premier Cru “Les Charmots”

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 undergo manual harvesting and are sorted in both the vineyard and the vat room. Between 80% and 100% of the harvest is destemmed, and the proportion of whole grapes used depends on the ripeness of the stalks. Cold maceration occurs for 7 to 10 days, utilizing native yeast. The total vatting period ranges from 18 to 24 days. The wine matures for 12 months in French oak barrels, with 30% being new barrels. Following this, there's racking and blending in stainless steel tanks for 3 to 6 months, resulting in a total aging period of 18 months.

Tasting Notes

Deep garnet color in the glass. The nose is of blackfruit and kirsch with hints of cinnamon and clove spice. On the palate, the texture is soft and silken with ripe black cherries and red berry fruit enhanced by well integrated oak.

Food Pairing

This wine is ideal with beef steaks, roast beef ribs, lamb, braised poultry, roasted vegetables or with strong cheeses.



QUICK FACTS

Variety

100% Pinot Noir.

Aging

French Oak Barrels.

