

DOMAINE ALEXANDRE PARIGOT

Pommard “Les Riottes”

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 vineyard faces southeast and has clay-limestone soil. It's situated at the bottom of the first-class vineyards. 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

The harvest date is chosen based on berry maturity and daily tasting. Fermentation involves 80-100% destemming, cold maceration for 7-10 days, and native yeast. Vatting takes place for 18-24 days, with adjustments based on daily tastings. Aging lasts 18 months, including 12 months in 30% new French oak barrels and 3-6 months in stainless steel tanks, before on-site bottling.

Tasting Notes

Deep ruby color in the glass. The nose is of hints of ripe fruits and spices. On the palate, a beautiful attack with great tannins of ripe grapes. A gourmet wine.

Food Pairing

This wine is ideal with roasted or braised red meat, pepperoni pizza, beet salad with goat cheese or with cheeses like Gouda, Brie and Manchego.



QUICK FACTS

Variety

100% Pinot Noir.

Aging

French Oak Barrels.

