

DOMAINE ALEXANDRE PARIGOT

Volnay “Les Brouillards”



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. The average age of the vine is 25 years. 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

80-100% destemming, adjusting whole grapes based on stalk ripeness. Cold maceration lasts 7-10 days with native yeast. Vatting spans 18-24 days, decisions made from daily tastings. Wine ages 14 months in 30% new French oak barrels. Then, racking and assembling in stainless steel tanks for 3-6 months, totaling an 18-month maturation.

Tasting Notes

Deep ruby color in the glass. The nose is of black fruit and soft spices notes. The palate is elegant and delicate yet with surprising depth of flavour.

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

Stainless Steel Tanks.

