

Bourgogne Hautes Côtes de Beaune Clos de la Perrière

Domaine Alexandre Parigot

Red Wine - Pinot noir

AREA : 5 hectare

TERROIR : Southeast exposure, clay-limestone soil. Vineyard on the hillside.

AVERAGE AGE OF THE VINE : 25 years

YIELD / HECTARE : 50 hl

CULTIVATION OF THE VINE : The utmost care is given to the cultivation of the vine.

Plowing is applied throughout the estate, and we no longer use herbicides. The main principles are applied to obtain very beautiful grapes: short pruning, severe disbudding, high topping, leaf removal and possibly green harvesting.

HARVEST : The date of harvest is defined by a monitoring of maturity and daily tasting of berries. Manual harvesting, sorting in the vineyard and in the winery.

AGING : 14 months in French oak barrels. 20% new barrels then racking and assembling of different barrels in stainless steel tanks for 3 to 6 months, bringing the total aging period to 18 months. Bottled by us

VINIFICATION : 25% whole harvest. 25% new barrels. Cold maceration between 7 to 10 days. Indigenous yeast. Total duration of maceration: from 18 to 24 days. Punching down and pumping over based on daily tastings.

