

Bourgogne Hautes Côtes de Beaune "Clos de la Perrière-La Croix Blanche"

Domaine Alexandre Parigot
White Wine - Chardonnay

AREA : 1 hectare

TERROIR : South east exposure, clay-limestone soil. Vineyard on a hillside.

AVERAGE AGE OF THE VINE : 5 years

YIELD / HECTARE : 60 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. Hand harvesting, crushing, preshrubbing two hours thirty minutes. Cold settling at 10 ° C and fermentation in barrels with native yeast at a temperature between 15 and 20 ° C.

VINIFICATION : Between 10 and 20% new oak. The duration of aging and the pace of batonnage vary according to the characteristics of the vintage. Total duration of maceration: 12 months. Racking, assembly of the different barrels in stainless steel tanks and light sticking. Bottled by us.

