Bourgogne Hautes Côtes de Beaune Vieilles Vignes

Domaine Alexandre Parigot

White Wine - Chardonnay

AREA : 1 hectare

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



AVERAGE AGE OF THE VINE : 50 years

YIELD / HECTARE : 55 hl

CULTUVATION OF THE VINE : The utmost care is given to the cultivation of the vine.
Plowing is applied throughout the estate, and w 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, preshrubbering two hours thirty minutes.Cold settling at 10 ° C and fermentation in barrels with native yeast at a temperature between 15 and 20 ° C.

AGING : 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.

© 2026 Bertrand's Wines. www.bertrandswines.com - contact@bertrandswines.com