Meursault Le Limozin

Domaine Alexandre Parigot

White Wine - Chardonnay

AREA : 50 hectare

TERROIR : EST exposure, clay-limestone soil. Vine at the foot of the hillside that touches the Meursault 1er cru Genèvrières.



AVERAGE AGE OF THE VINE : 80 years

YIELD / HECTARE : 45 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. 2 hours 30 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 25% new oak. The duration of aging and the pace of batonnage vary according to the characteristics of the vintage. Total duration of breeding: 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