Pommard Premier Cru Clos de la Chanière

Domaine Alexandre Parigot

Red Wine - Pinot noir

AREA : 86 ares

TERROIR : South-West exposure, clay- limestone sol. Vineyard on a hillside.



AVERAGE AGE OF THE VINE 6 years

YIELD / HECTARE 40 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. Manual harvesting, sorting in the vineyard and in the winery

VINIFICATION : Between 30 and 40% whole bunch fermentation.Cold maceration for 7 to 10 days. Indigenous yeast. Total duration of maceration : from 18 to 24 days. Punching down and pumping over based on daily tastings.

AGING : 12 months in French oak barrels. 30% new barrels, then racking and blending of the different barrels in stainless steel tanks for 3 to 6 months, bringing the total aging period to 18,months.
Bottled by us.

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