Pommard Premier Cru Les Charmots

Domaine Alexandre Parigot

Red Wine - Pinot noir

AREA : 50 ares

TERROIR : South east exposure, clay-limestone soil.Vine at the bottom of the hillside.

AVERAGE AGE OF THE VINE 40 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 : 14 months in French oak barrels. 30% new barrels then racking and blending of different barrels in stainless steel tanks for 3 to 6 months, bringing the total aging of the period to 18 months.
Bottled by us.



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