

Warning: Object of class WP_Term could not be converted to int in /home/sc2malu8211/bertrandswines.com/wp-includes/taxonomy.php on line 1116

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

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. 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.

