

Pommard Les Riottes

Domaine Alexandre Parigot

Red Wine - Pinot noir

AREA : 70 ares

TERROIR : Southeast exposure, clay-limestone soil. Vine flat at the foot of the first growths.

AVERAGE AGE OF THE VINE : 30 years

YIELD / HECTARE : 45 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 80 and 100% of the harvest is destemmed. The proportion of whole grapes is defined according to the ripeness of the stalks. Cold maceration between 7 to 10 days. Native yeast. Total duration of the vatting: 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 assembling the different barrels in stainless steel tanks for 3 to 6 months, bringing the total aging period to 18 months. Bottled by us.

