

Volnay Les Brouillards

Domaine Alexandre Parigot

Red Wine - Pinot noir

AREA : 50 ares

TERROIR : Southeast exposure, clay-limestone soil. Vine flat.

AVERAGE AGE OF THE VINE : 25 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 : 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.

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.

