



Domaine Parent

Monthélie rouge

Grape

Pinot Noir

Vinification

Harvest by hand

The grapes are first picked out in the vineyards, and then rigorously sorted out twice

After a total stalking of the grapes, the berries are delicately lead to the vats, to avoid any crushing. Alcoholic fermentation begins thanks to natural yeasts, after a few days of cold maceration.

After the pressing, wines are put into oak barrels by gravity in our bicentennial cellars.

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Bourgogne

Domaine Parent

Vineyards size

10 Hectares

Farming

Certified organic by Ecocert since 2003 vintage

History

Domaine Parent, located in Pommard, in the heart of Côte d'Or, is today run by Anne Parent and her sister Catherine Fages-Parent, representing the 12th generation, and perpetuating a family tradition dating back to the 17th century.

The top value of the domaine

The vineyards of Domaine Parent are planted on complex soils made of clay and limestone, on marl hills of the Oxfordian age, on dolomitic limestone and red clays, especially on the Pommard appellation, which helps Pinot Noir grape variety expressing its power and elegance.

The wines are aged in French oak barrels, of which 25 to 40 % are new (except for our Grands Crus, which are 80 to 100 % new), during 14 to 18 months, depending on the appellation and the vintage.

Several weeks after the malolactic fermentation, wines are racked and then blended by cuvee, in stainless steel vats. After some time of rest and a mild filtration if necessary, wines are ready for the bottling. The bottling is done according to the lunar calendar (downward moon, fruits day).