DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Parent

Corton Grand Cru Les Renardes

Rouge - Grand Cru

Domaine Parent

History

A Family Legacy Rooted Since the 17th Century

• The Parent family has been cultivating vines since the early 17th century. The estate was first established in Volnay (5 generations) before relocating to Pommard in 1803 (7 generations in Pommard).

• Étienne Parent, one of our ancestors, was US President Thomas Jefferson's main wine supplier during his stay in France in 1787. Jefferson, captivated by our wines, attempted to plant Pommard vines at Monticello.

• Jacques Parent, 11th generation, took over the estate at the age of 18, with his first vintage in 1954. He initiated a key transformation by deciding to sell the entire production in bottles.

• Today, his daughters, Anne and Catherine Parent, representing the 12th generation and the first generation of female winemakers, have been passionately managing the estate since 1998. They also oversee the négociant business under the name Jacques Parent & cie (producing Monthelie, Rully, and Crémant de Bourgogne), established in 1974 to purchase the production of Jacques' cousin, particularly his Monthelie wines.

• Constance Fages-Parent, Catherine's daughter and the 13th generation, returned to the estate in August 2024 to progressively take over its management.

Vines & Wines

The Estate Today

• ***Size:*** 10 hectares exclusively located in Côte de Beaune.

• ***Appellations:***

o Producing across all four levels of appellations (from generic to Grand Cru).

o Mainly reds, with Pommard as our signature terroir, encompassing 7 different appellations (2/3 of production).

o Other appellations include Ladoix, Monthelie, Beaune, Corton, and Crémant de Bourgogne.

Committed Viticulture and Winemaking

• ***Certifications:***

o Organic farming since 2009 with Ecocert certification since 2013.
o Biodynamic practices since 2010, with Demeter certification since 2024.
• Meticulous Approach:
o Grand Crus and select Premier Cru plots are farmed with horses.
o Massal selection for our replanting and new vine plantation
o Manual harvesting with very rigorous sorting (once in the vineyard and twice at the winery).
• ***Low intervention Winemaking:***
o Fermentation lasts 16 to 18 days, depending on appellations and vintages.
o Daily pump-overs (2x per day).
o Very gentle punch-downs.
o Use of indigenous yeasts and bacteria.
o No fining or filtration for reds.
o No stirring of lees (batonnage) for whites.
o Depending on vintage and appellation, variation in whole cluster fermentation and new oak proportions.
o Aging in French oak barrels for 12 months (for Bourgogne wines) up to 18 months for Grand Crus and certain Premier Crus.