



Domaine des Terregelesses, Françoise André

BEAUNE 1^{ER} CRU ROUGE « LES REVERSÉS »

Vineyard area 0h26a70c

Vine age 35 years

Variety Pinot Noir

Soil type clay

Wine making / ageing

The harvest is done manually with a meticulous selection of the clusters. Destemming is extensive, only 10 to 15 % of the stems can be kept from the well-ripened cuvées to add a note of aromatic freshness. The pre-fermentation maceration period lasts around 4 days, during which daily crushing and pumping is done. The objective of this controlled, supervised maceration is to encourage the optimal extraction of elements from the skin and to limit, as much as possible, the addition of unwanted

elements from the seeds. Racking takes place 15 days following the grape harvest. The must is then aged in 228 litre barrels. 30% of the barrel is renewed annually; voluntarily moderate as to let the terroir express itself. Hand in hand with our Coopers, we seek the perfect equation between the type of barrel and the wine's character.

Average yearly production

1200 bottles.

Millésime 2014

Greeting the carmine red of its robe is the heady fragrance of patchouli and bramble. The structure of a premier cru is at hand: a three-piece suit that perfectly fits the tongue with silky tannins and a saline finish. A new vintage that will go down in history. Sensuous.



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7 Rempart Saint Jean 21200 Beaune Tél. 06 24 66 38 86 Contact : Lauriane ANDRE andre.lauriane@yahoo.com