



Domaine des Terregelesses, Françoise André

BEAUNE ROUGE « LES BONS FEUVRES »

Vineyard area 89a01

Vine age 25 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

3 000 bottles.

Millésime 2009

A sparkling garnet red enrobes the cup. Rose and rose hip waft from the glass.

Round tannins make the attack silky and voluptuous. The finish expresses the salinity of the terroir. It is delicious now and will be fabulous in 2016-2017.

Millésime 2010

In the folds of a deep crimson gown reside the deliciously firm aromas of black currant pulp. On the palate a crisp, tender fruit flavour is unveiled, revealing the natural salinity of its terroir.

Millésime 2012

Its robe has the allure of water with grenadine whereas its nose has the hallmarks of noble vegetation such as budding blackcurrant. What is remarkable about its taste is the digestibility of its tannin (worthy of the best Gamays) paired with the elegance and grace of the Pinot Noir. Prime rib watch out!

Millésime 2013

Its candid carmine opens up to the robustness of spices with a hint of humus. Its flavour stabilises with the bite of raspberry. Its drinkable nature makes it a good match for marinated chicken kebabs.

Millésime 2014

Red infused with ruby and scented with notes of mild spices (pink pepper, coriander) and peonies. Its mouthfeel surprises with its firm tannins. A cellar wine exclusively for patient connoisseurs. Voluminous.