



# *Domaine des Terregelesses, Françoise André*

## BEAUNE ROUGE « MONTÉE ROUGE »

**Vineyard area** 0h42a80c

**Vine age** 60 years

**Variety** Pinot Noir

**Soil type** clay limestone

### **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**

2000 bottles.

### **Millésime 2013**

From its soft garnet gown pervades a perfume of blackcurrant and blackberry. It hits the mouth with the vivacity of a plum and finishes with firm and juicy tannins. Born for the cellar, it is the perfect match for a roast beef.

### **Millésime 2014**

From the folds of its cardinal red gown wafts the delicate, smoky wood scent that its ageing has granted. Supple from the beginning to the end, it offers a crunch tending towards red cherry making it very drinkable in its first two years. Seductive.



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