



Domaine des Terregelesses, Françoise André

CHOREY-LES-BEAUNE BLANC « TUE-BŒUF »

Vineyard area 22a50

Vine age 28 years

Variety Chardonnay

Soil type clay

Wine making / ageing

The harvest is done manually with a meticulous cluster selection. Whole grapes are then pressed in a pneumatic press. The slow and steady pressure increase of the press produces fine and elegant wines. The settling process (separating the must from the solid particles) is thorough, contributing to the wine's excellence. The must (the juice extracted from the grapes) begins its alcoholic and malolactic fermentation in 350 litre barrels. 30% of the barrel is renewed annually: a voluntarily moderate renewal 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

1050 bottles.

Millésime 2009

Pure liquid gold, almond paste aroma, a fruity and fresh attack that makes room for a mouth-filling fattiness with the perfect length. Drink it today with a cream risotto or age it until 2014.

Millésime 2010

If white gold became liquid, that is what this wine would look like. The nose hosts a wealth of tempting details (fresh hazelnut, hawthorn

and rose hip). As soon as it hits the palate, it offers up its supple body of nectarine fruit. Its finish tightens up on a tonic note of lemon, making it the perfect addition to a salmon tartar with citrus fruit for another three years.

Millésime 2011

Its white gold juice enhances the tantalizing notes of white fruit (nectarine, pear) with a subtle touch of cinnamon (legacy of its barrel). Round and fruity, it travels towards a pear candy flavour, making you want to share as soon as the occasion presents itself.

Millésime 2012

As often with excellent Chorey wines, hazelnut is the dominating note. Its golden robe is more intense than in 2013. As soon as it hits the palate it displays a dry tannin similar to a red wine. The wood notes balance it out with a cinnamon finish. If you drink it within the year, be sure to decanter it.

Millésime 2013

Under a veil of white gold dances the aromatic character dominated by hazelnut. Its generous attack gains precision with its juice imbued with citronella. Delicious with lemon-stuffed quail.

Millésime 2014

From the golden green finery emanates a perfume of blooming acacia and a hint of hazelnut. After its dynamic attack, this wine presents the invigorating mouthfeel of lemon. Its delicate acidity flows over your taste buds to reveal its saline finish. Vibrant.



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