



Domaine des Terregelesses, Françoise André

CHOREY-LES-BEAUNE ROUGE « TUE-BŒUF »

Vineyard area 2h28a47

Vine age 30 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

12 500 bottles.

Millésime 2009

Donned in a striking cardinal robe, its nose tells tales of Bourgogne black currant. Its attack is round giving a sensation of mouth-melting fruit flesh. Its finish is generous and silky. An explosion of fruit to be shared in its youth.



Millésime 2010

Outfitted in tender crimson, the nose tells tales of ripe fruit freshly picked. The fruit flavour of a tart, juicy raspberry is present from the first sip. Set sail for immediate pleasure.

Millésime 2011

This wine displays the carmine of a Gamay and delivers a very Pinot nose with perfume such as freshly crushed blackcurrant. Full and winy as soon as it hits the palate, inhabited by a firm tannin that delivers a secret message: allow me to breathe a half an hour or let me sleep for three more years.

Millésime 2012

Swathed in a carmine red cloak, this village appellation exudes a distinct nose of blackcurrant jelly. Enhanced by a supple tannin, it reveals itself amicably on the palate with a warm finish. A perfect pair for pork shoulder a la diable.

Millésime 2013

Trimmed in crimson, it unveils a bouquet of small red berries. Its attack is supple, followed by a display of firm, well-constructed tannins.

After 3 or 4 years of ageing, its robust character will marry well with a meat risotto.

Millésime 2014

Led by a bright garnet ruby, it exhales scents of woody graphite that take over the blackcurrant notes. Its fruit tastes of freshly crushed blackcurrant. The deeply embedded clay of the soil has given this wine a powerful breath of life that time will refine. Pleasure.

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