



Domaine des Terreegesses, Françoise André

CORTON-CHARLEMAGNE GRAND CRU BLANC

Vineyard area 35a38

Vine age 18 years

Variety Chardonnay

Soil type clay limestone

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

1750 bottles.

Millésime 2009

Limpid, brilliant gold attracts the eye. The nose offers a delicate bouquet of white flowers and pear. The first impression in mouth is smooth and rich with its vanilla whipped cream flavour. The finish proves by its length that it is indeed a *grand cru*.

Millésime 2010

Brilliant gold coats the cup while you swirl your glass, bringing out the fine and complex flavours of flowering shrubs (hawthorn and acacia) as well as rubbed flint. Its opulent body of whipped cream flavour brings you to a "salt and pepper" finish, like the beard of Charlemagne. Even if today, this wine is princely (it can

immediately be poured with grilled lobster at the next event), it will be crowned Emperor after reigning for five years in your cellar.

Millésime 2011

This Grand Cru doesn't only glow in your glass, its perfume of pure, fresh almond finds its balance in the blended woody notes. The distinct mouthfeel comes from the dry extract content similar to that of a red wine. Retro-olfaction reveals its nobility rooted in its iodine character. This is the Chardonnay for precious moments.

Millésime 2012

Set in a golden green chalice with pale highlights, this wine expresses a floral bouquet marrying lime tree and the finesse of white flowers (acacia and wild rose). Decidedly limestone with a marly mid palate straight from the earth, it disgorges its soil in a mineral finish that cuts like a sword. If you can't wait ten years than you will have to carafe it.

Millésime 2013

In the glass of this hill-bred Emperor, its imperial flourishes in flowers of juniper, bracken and cinnamon with a touch of rubbed flint. Its taste is generous and the opulence of a Grand Cru is dramatically uncloaked at the finish. It can be enjoyed while young, but only if previously carafed, or it can be forgotten for a few winters in the depths of your cellar.

Millésime 2014

If the Emperor's beard appears white, it is simply because the tiny flowers which grow in stone walls and the dried fruit of hazelnuts and almonds have fallen into it. Right from the beginning, it's the dry extract that upholds the palate like a tannin buttress, majestically prolonging the moment. This vintage is already a classic. Timeless.



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