



Domaine des Terregelesses, Françoise André

CORTON LES RENARDES GRAND CRU ROUGE

Vineyard area 0h28a71c

Vine age 30 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

1200 bottles.

Millésime 2014

Although its ruby robe is not deep, its fragrance is nonetheless intense. It is a garden of heritage roses after the rain. Floral fragrances intertwine with perfumes of humus and earth. On the palate it delivers an obvious message: if my youthful fruit pleases you, just wait! You will elect me ambassador of a memory-laden soil. A new vintage that will rapidly become a house signature. Subterranean.



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