



Domaine des Terreegesses, Françoise André

PERNAND-VERGELESSES 1^{ER} CRU BLANC « SOUS FRÉVILLE »

Vineyard area 45a99

Vine age 40 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

2500 bottles.

Millésime 2009

Yellow ripples along the inside of the wineglass as a fine perfume of hazelnut and toast fill the nose. Its attack is crispy, full of juice and life. Its length and its volume is similar to a Corton Charlemagne.

Millésime 2010

While a voluptuous blonde colour enrobes the glass, you will discover a halo of aromas wafting from honeysuckle to

grilled hazelnut passing by a touch of vetiver. Its savoury texture offers the generosity of a wine already mature enough to marry with a scallop carpaccio with dill.

Millésime 2011

Hidden behind the green gold of youth, it offers, after allowing it to breathe, a bouquet of budding flowers such as wild rose. If its attack leaves a firm impression of limestone, it is only to allow you to savour the true mineral nature of its upbringing. Unquestionably this vintage deserves to be forgotten until at least 2015 in your cellar before it can reveal its true colours.

Millésime 2012

The tender gold of this wine drips in floral perfumes of lime tree and fresh hazelnut combined. Its initial, cool and mineral like spring water, makes the Premier Cru terroir appear clearly. Quintessential, this wine will be excellent for a long time.

Millésime 2013

It pale blond appearance conceals an aromatic veil of lily and whipped vanilla. Its fatty fruit envelops the tongue as soon as it enters the mouth and persists in a mineral flow that will surprise you with its endurance. Already excellent, it will beguile a seafood risotto.

Millésime 2014

Its golden yellow attire embosoms an intricate aroma of honeysuckle entwined with hawthorn. It makes a supple entrance onto your palate carried by its floral sapor and saline nuances. Classic.



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