



## Domaine des Terregelesses, Françoise André

### PERNAND-VERGELESSES 1<sup>ER</sup> CRU ROUGE « LES FICHOTS »

**Vineyard area** 9a25

**Vine age** 35 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**

350 bottles.

#### **Millésime 2009**

This ruby wine is pure and pleasing to the eye. Dog rose fruit and flower overflow from the glass. In mouth it reveals red fruit to be devoured without waiting. Beware quantities limited!

#### **Millésime 2010**

The crimson of the madder root has fallen into the glass

offering a rare deepness. Following notes of wood, ever so subtle, notes of scrubland fill the cup. Crunchy flavours of burlat cherries characterise the fleshy body that will continue to haunt your palate.

#### **Millésime 2011**

This Premier Cru has donned its crimson cardinal gown to spread its word: rosewood and sandalwood surround me but my body is made of muscle uplifted by generous woody notes. This firm flesh will be divine after two short years of reclusion in the shadows of a cellar.

#### **Millésime 2012**

This wine has a well-rounded personality. Its ruby robe displays summer tones whereas its nose heralds wintery aromas of tobacco and fire hearth. Its entrance melts generously in overtures of amarena cherry and concludes in firm tannins that seem to say "Wait for me, I deserve it!"

#### **Millésime 2013**

Garbed in a bright magenta red costume, its nose has the nip of ripe strawberry and the floral nuance of purple wisteria. Its vivacious attack only "bears its teeth" to further awe the palate with its solidity. The cellar will be its ally, ageing this vintage to its zenith at the end of 2020.

#### **Millésime 2014**

Its colourful nature of frank ruby reveals fragrances of cold ashes and fire hearth. The initial white pepper taste leaves room for a saline finish fanning like a peacock's tail. To drink or to cellar. Mouth-watering.



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