



Domaine des Terreegesses, Françoise André

PERNAND-VERGELESSES 1^{ER} CRU ROUGE « LES CARADEUX »

Vineyard area 12a51

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

500 bottles.

Millésime 2009

Strawberry red to the gaze, fruity with a touch of wood to the nose, poised on a gourmet pedestal. Enjoy immediately with roasted herbed poultry.

Millésime 2010

First the bright red reflection catches your eye. When brushed by the wind, the

mane of "Caradeux" releases oriental perfumes of warm spices (nutmeg and cloves) as well as peonies. On the palate it delivers straightforward, radiant tannins. Olfactory harmony characterises this cuvée, which would benefit from at least two more years before opening.

Millésime 2011

From the red robe with golden highlights comes forth a harmonious perfume blending sandalwood and cold vine shoots with a touch of red flowers. First mild, the juice reveals itself to be long on the palate with a subtly woody, perfectly balanced tannin. This wine embodies the archetypal character of a Pernand-Vergelesses. A bottle for connoisseurs.

Millésime 2012

Crowned in a dazzling ruby, it exudes fragrances of peony and vetiver. On the palate, cherry pit flavour with generous tannins will make you melt with pleasure. Age it some more or enjoy it for the next couple of years as is.

Millésime 2013

Stowed away in the ruby juice from the heights of Pernand is a bouquet of solid oak and violets. On the palate it displays strapping tannins richly enrobed, making it already harmonious and full of zeal. Ideal with marinated game.

Millésime 2014

From the tender carmine of its lapels comes a bouquet of purple flowers (violets, irises) with a hint of tuberose. Its tannin trousers are velvet and brush the ground with its chalky finish. Delectable.



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7 Rempart Saint Jean 21200 Beaune Tél. 06 24 66 38 86 Contact : Lauriane ANDRE andre.lauriane@yahoo.com