



Domaine des Terregelesses, Françoise André

POMMARD ROUGE « LES VAUMURIENS »

Vineyard area 0h30a26c

Vine age 45 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

1300 bottles.

Millésime 2013

The dark purple of its garment expresses powerful fragrances of ripe plum. Its initial taste of firm tannins displays a wild character where a strong tannin encircles the entire mouth. Three years in the dark corner of a cellar will tame it.

Millésime 2014

The fragrance of musk and vetiver beneath a magenta red juice already expresses its cold personality. Its brawny consistency shows off its strength. Its finish is ample, uplifted by its perfect maturity. Patience is required in order to appreciate the finesse of its nature. Intense.



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