



Domaine des Terreegesses, Françoise André

SAVIGNY-LES-BEAUNE 1^{ER} CRU BLANC « LES VERGEESSES »

Vineyard area 49a85

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

2600 bottles.

Millésime 2009

A pure yellow with radiant sparkle fills the glass with fresh hazelnut and blooming mayflower. Its body is round and opulent. Ready to be enjoyed with salmon *en papillotes*.

Millésime 2010

The soft sparkle of silvery gold ripples in the glass. This cuvée allows you to indulge in the heady perfumes of Bourbon vanilla and sweet yellow flowers. Once on

the palate it reveals the structure of a mature wine with large shoulders. Perfectly suited to embellish pan-fried veal chops in cream with mushrooms this winter.

Millésime 2011

As usual, this Prince of Cru merits its title. Its subtle fragrances of white flowers (acacia, honeysuckle and almond) rule the glass with elegance. Its rich and earthy composition unveils a refreshing, delicate mineral character. Royal from the attack to the finish, this wine is worthy of the finest of fare.

Millésime 2012

Its bright golden gown expresses notes of salt butter caramel. Its firm and tight character like that of a stone stuck in clay gives insight into the years of great ageing to come. Expect at least four to five years before bringing it out of your cellar for a delicious sushi dinner.

Millésime 2013

The white counterpart of the estate's red wine, this Chardonnay with the golden crown showcases aromas of toasted hazelnut and flowering almond trees. Its initial is round on the palate and its body is generously laden with yellow fruit tending towards Bergeron apricot. Irresistibly delicious, it will be difficult to wait for it.

Millésime 2014

Although its robe is dazzling lemon yellow, it is the fragrance of fresh, green almonds that fills your glass. Its initial taste will stun your taste buds with the frankness of its juice, finishing with a fleur de sel iodine note. Lively.



Domaine des Terreegesses - Françoise André

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