



Domaine des Terregelesses, Françoise André

SAVIGNY-LES-BEAUNE 1^{ER} CRU ROUGE « LES VERGELESSES »

Vineyard area 43a30

Vine age 40 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

1900 bottles.

Millésime 2009

A dark and intense garnet dresses the glass. Flavours of blackberry jam and tender vanilla swirl to meet the palate in a delicious explosion of juicy Pinot. The pleasure continues with a vibrant finish. This wine will undoubtedly be fabulous in 2019.

Millésime 2010

Under the hem of a cherry juice robe emerges fresh

grape fragrances revealing the youth of its structure. After a straightforward strawberry attack comes the mark of wood notes that shape the outline of a bottle for ageing on the palate. Five years will make this wine outstanding.

Millésime 2011

To its tender ruby appearance respond the floral aromas of peony and rose wrapped in a woody veil. Its woody character takes the foreground without dominating the fresh red fruit of Burlat cherries that are juicy to perfection. You will have to wait until the end of 2014 to fully appreciate the quality of this Premier Cru.

Millésime 2012

Draped in grenadine flounce, it unveils fragrant treasures of violet and fresh blackcurrant. Its attack is juicy, crunching red cherry and raspberry with a subtle acidity. This Premier Cru promenade concludes with mild spices perfectly paired to an aged Brie de Meaux.

Millésime 2013

This wine has donned the pulp of red cherries for its costume. A nose that blends blackcurrant with strawberry comprises its heady perfume. Subtly tannic, its body flows towards a finish bound in spices. Three years of ageing is needed to make this lovely adolescent a happy adult.

Millésime 2014

From the Pinot Noir it takes on the muted tone of a ruby. Blood orange and green pepper bestow upon it a full aromatic character. Its square tannins with softened angles invite the mineral realm to take possession of the palate. Powerful.



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