



Domaine des Terregelesses, Françoise André

SAVIGNY-LES-BEAUNE ROUGE « EZ CONNARDISES »

Vineyard area 1h10a68

Vine age 35 years

Variety Pinot Noir

Soil type clay

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

3300 bottles.

Millésime 2009

A dazzling deep ruby red draws you in while budding black currant and morello cherry perfumes lead the way to a mouthful of sweet cherry juice. Enjoy it today or in 2015.

Millésime 2010

A bright ruby robe mirrors its perfume, floating from rose to violet and hinting at a

basket of black cherries. Brand-new wild fruit (primarily raspberry and blueberry) explode on the palate, underlined by a subtle acidity that begs to be enjoyed with duck breast.

Millésime 2011

From under its Pinot robe, it gives away a bouquet of ripe, small red berries with a touch of summery violet. Rather sapid on the palate, it slides over the taste buds with a subtle cherry flavour before concluding the motion with a touch of menthol. Ready for sharing, this village appellation has what it takes to age until 2016.

Millésime 2012

Don't let its light cherry colour mislead you; its nose is surprisingly overflowing with blackberry perfumes (rubbed blackcurrant and blueberry). Deliciously enticing right from its attack, this wine offers a generous tannin and a mouth-watering saline finish. Young or old, it will seduce scores of palates.

Millésime 2013

Decked out in a light cherry garment, it offers a woody nose with mocha accents and a touch of raspberry. This small red berry is echoed on the palate with a fruity display that will startle your taste buds with its acidulous aspect. For lacquered duck breasts.

Millésime 2014

Everything that distinguishes Savigny is in this bottle. A classic Pinot robe with notes of small red berries (raspberry) and violets. Full-bodied fruit and lively tannins ring in your mouth while the finish gives insight into the ten years to come. Enticing.



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