



Domaine des Terregeesses - Françoise André

PROFILE

Burgundians Françoise and Michel André founded Domaine Françoise André in 1983. Their passion for the land and wines of Burgundy led them to eschew the use of any additives in the vineyard and winery. By the mid-90s, they had transitioned to biodynamic farming and firmly established a reputation for producing fine wines of elegance rather than power and or weight. After twenty-five years of hard work, Françoise and Michel had realized their dream of producing wines that reflect a care of land, people, and place, or as Françoise would say, “we are now very happy to drink our own wines.”

SPECIFICATIONS

Wine: Pernand-Vergeesses Blanc
“Les Pins”

Varietals: 100% Chardonnay

Appellation: Pernand-Vergeesses AOC

Location: Les Pins

Exposure: South

Soil: Clay-limestone

Area: 0.18 hectares

Vineyard Age: 15 years old

Harvest: Manual

Pruning: Guyot

Agricultural Method: EcoCert
Certified Organic 

Production: 1300 bottles

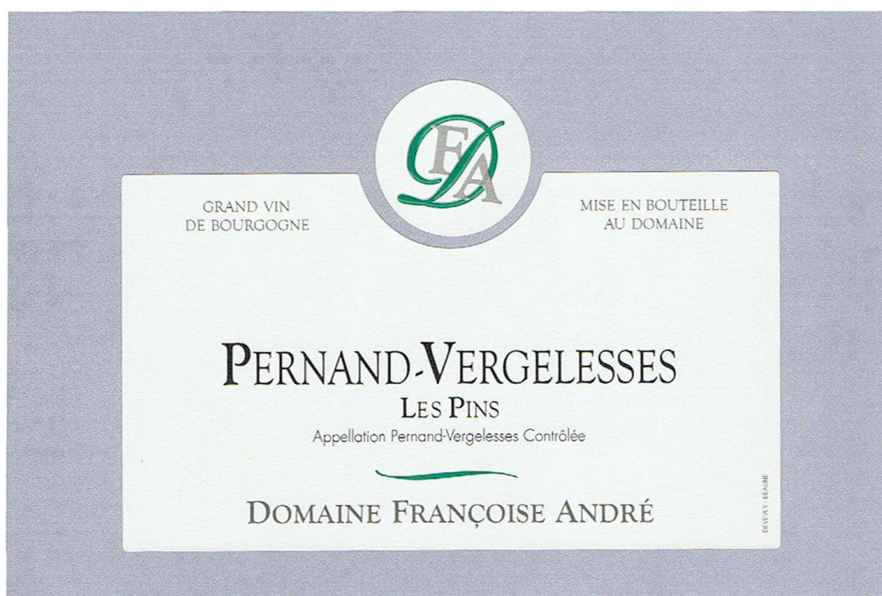
Vinification: Pneumatic pressing of whole clusters. Slow and steady pressing, then racking of the must. The must undergoes alcoholic and malolactic fermentations in 350 liter barrels, 30% of which are new.

Alcohol: 13.05%

Residual Sugar: <2 g/l

Acidity: 4.05 g/l

Food Pairing: Grilled lobster,
blanquette de veau



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