



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: Corton-Charlemagne Grand Cru

Varietals: 100% Pinot Noir

Appellation: Corton-Charlemagne AOC

Exposure: Southwest

Soil: Clay and limestone

Area: 0.34 hectares

Vineyard Age: 25 years old

Harvest: Manual

Pruning: Guyot

Agricultural Method: EcoCert
Certified Organic 

Vinification: Destemming of the grapes (approximately 85-90%). Pre-fermentation maceration for about four days, then daily treading and pumping over. The must is then matured in 228 liter barrels, 30% of which are new.

Alcohol: 13.85%

Residual Sugar: <2 g/l

Acidity: 4.45 g/l

Food Pairings: Scallop carpaccio



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