



## Domaine des Terregelesses - 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-Vergelesses Blanc  
1er Cru “Sous Frétille”

**Varietals:** 100% Chardonnay

**Appellation:** Pernand-Vergelesses AOC

**Location:** Sous Frétille

**Exposure:** South

**Soil:** Clay-limestone

**Area:** 0.44 hectares

**Vineyard Age:** 45 years old

**Harvest:** Manual

**Pruning:** Guyot

**Agricultural Method:** EcoCert  
Certified Organic

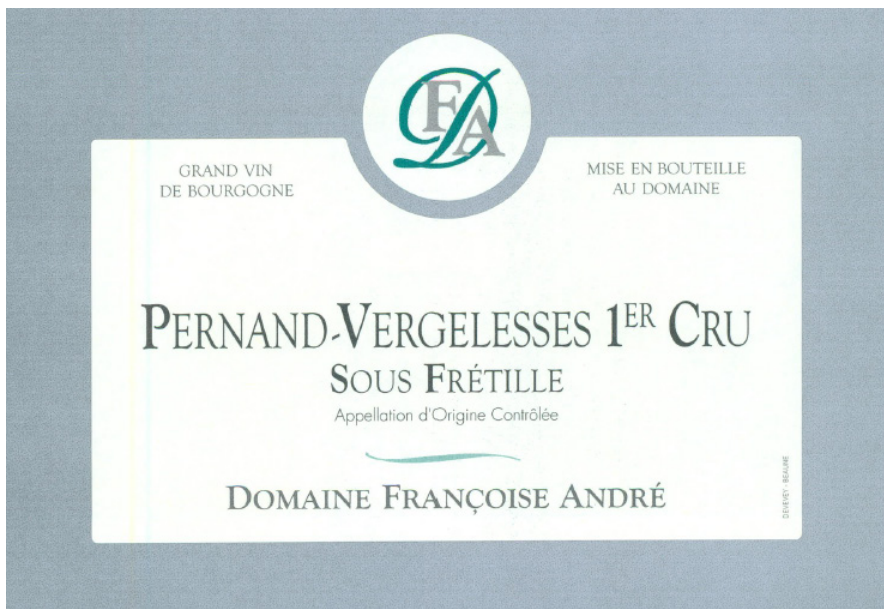
**Production:** 2000 bottles

**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:** 13.4%

**Residual Sugar:** <2 g/l

**Acidity:** 3.85 g/l



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