



## 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:** Chorey-les-Beaune Rouge  
“Tue-Boeuf”

**Varietals:** 100% Pinot Noir

**Appellation:** Chorey-les-Beaune AOC

**Location:** Tue-Bouef

**Exposure:** Southeast

**Soil:** Clay

**Area:** 2.28 hectares

**Vineyard Age:** 35 years old

**Harvest:** Manual

**Pruning:** Guyot

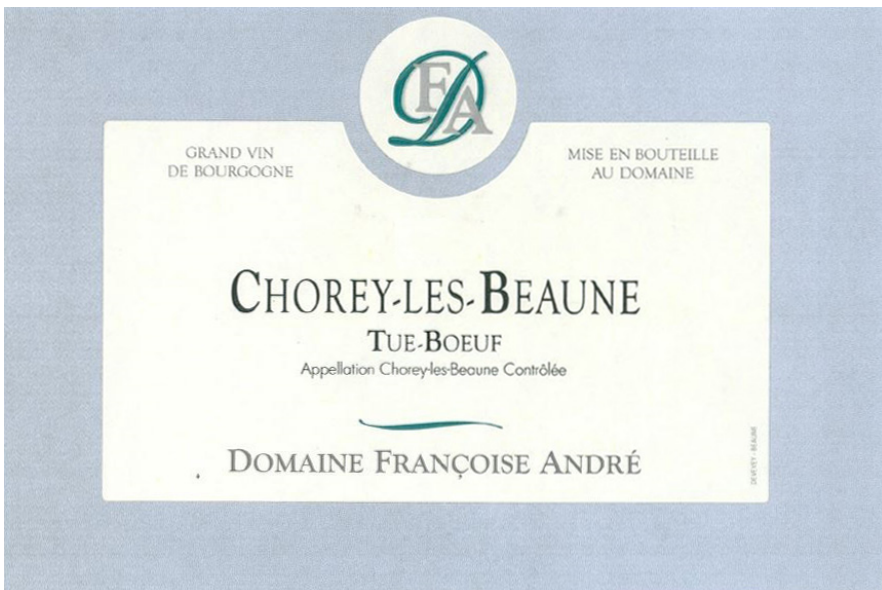
**Agricultural Method:** EcoCert  
Certified Organic 

**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:** 13.4%

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

**Acidity:** 3.85 g/l



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