



DOMAINE FRANÇOISE ANDRÉ
OWNER-HARVESTING/ BEAUNE / BOURGOGNE



Savigny les Beaune Premier Cru “Les Vergeselles”

The harvest is done manually with a careful sorting of the grapes. The whole grapes are then pressed in a pneumatic press. Pressing with a slow and regular increase in pressure produces fine and elegant wines. In the same vein, the settling (separation of the must from the suspended solids) is carried out. The musts (juice collected by crushing the grapes) go through their alcoholic and malolactic fermentation in 350 liter barrels.

Stirring is limited or even prohibited in solar vintages in order to preserve the freshness and tension of the wine. The proportion of new barrels, approximately 25 to 30% per year, is deliberately moderate in order to let the terroir of the appellation express itself. In partnership with our barrel makers, a true match is sought between the type of barrel and the character of the wine.

Vintage 2018

Like the 2017 vintage, this premier cru has kept its golden, wheat-like look. One also finds roasted hazelnuts and a bouquet of small meadow flowers with its full flavour giving way to the mineral qualities of its terroir. A young wine, already very tasty, it will reach its peak in two years.

Vintage 2019

This wine is adorned in its traditional outfit of light while it reveals scents of toasted cereals. Its fleshy and perfectly balanced texture covers the mouth with its broad and penetrating content. A wine to put between everyone's lips.

Area

93a 16c

Age of the vines

70 years

Soil type

Clay limestone

Average annual production

4500

