



DOMAINE FRANÇOISE ANDRÉ
OWNER-HARVESTING/ BEAUNE / BOURGOGNE



Pommard “Les Vaumuriens”

The harvest is done manually with a careful sorting of the grapes. The destemming is carried out in a way which reinforces the delicacy of the Pinot Noir and the elegance of the tannins. A pre-fermentation maceration of about 7 days is carried out in temperature-controlled vats which guarantee precision in the different stages of vinification. During alcoholic fermentation, the must is tasted daily and adjustments are made by pressing and/or pumping over techniques, depending on the progression in the vat. The objective is to allow optimal extraction of the elements from the skins while limiting the coarse elements from the seeds as much as possible. Devatting takes place within 20 days of the date of the grape harvest. The musts are then aged in 228 liter barrels for 12 months.

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

An intense, sophisticated colour combined with a powerful scent of pink peppercorns, this is a heady and resonating wine. Its spicy essence spreads across the glass before releasing the minerality of its soil. s

Vintage 2019

The purity of a naturally beautiful pinot features in this magenta colour. The vertical side of its very floral nose restores the freshness of its terroir. The sometimes austere tannin of Pommard is here as clear as rock water. Its comprehensive digestibility reinforces this sensation of wine without makeup.

Area
30a 26c

Age of the vines
55 years

Soil type
Clay limestone

Average annual production
1200

