



DOMAINE FRANÇOISE ANDRÉ
OWNER-HARVESTING/ BEAUNE / BOURGOGNE



Bourgogne Côte d'Or Chardonnay

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

This new wine represents the gateway to the domaine. Its glittering, gold hue inspires aromas of green hazelnuts and white blossoms. It's oily texture wraps around the tongue, delivering the pleasure of a juicy fruit, as if you were biting into a summer peach.

Vintage 2019

Under a golden veil, the nose explodes with the scent of honeysuckle in bloom and a touch of kaffir lime zest. From the start, this wine establishes its energy through the freshness of the juice. Balanced between its fruit and its fine acidity, it puts pleasure on the tip of your taste buds. Summer is off to a good start.

Area
50a 65

Age of the vines
35 years

Soil type
Clay

Average annual production
3800

