

## Gevrey Chambertin Morgan Truchetet, Domaine Truchetet



### Tasting Notes

Rich aromas of different berry fruits. Perfumed and willowy on the palate, the wine expresses a delicate softness. Good ageing potential. Dry red wine to be served at a temperature of 15°C. The nose reveals the identity of the Terroirs of Gevrey. Fleshy wine, structured with soft tannins. Fruity notes.

### Winemaking

Manual harvest with a first sorting in the vineyard and a second sorting on a vibrating table. 100% de-stemmed. After few days of Cold pre-fermentation, the alcoholic fermentation is done traditionally. We use natural yeasts. No « pigeage », just some pumping over. Then, we do the devating and pressing. The malolactic fermentation is done in barrels. The ageing is done in barrels (25% of new oak) during 12 months then racked and blended in stainless steel tanks before bottling. We use our own equipment. All is done by gravity

<b>Product code</b>	DT3621RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Truchetet
<b>Vintage</b>	2021



Vegan



Vegetarian