

Bourgogne Haute Cotes de Nuits Rouge ' La Montagne', Domaine Truchetet



Product code	DT3022RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Domaine Truchetet
Vintage	2022



Vegan



Vegetarian

Tasting Notes

Rich aromas of different berry fruits. Perfumed and willowy on the palate, the wine expresses a delicate softness. Good ageing potential. This red wine is fruity, fresh and mineral, perfect with white meat or grilled food.

Winemaking

Manual harvest with a first sorting in the vineyard and a second sorting on a vibrating table. The harvest is 100% destemmed. After few days of Cold prefermentation, 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 raked and blended in stainless steel tanks before bottling. We use our own equipment. All is done by gravity