

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

Product code	DT3622RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Domaine Truchetet
Vintage	2022



Vegan



Vegetarian