TINDAL
WINE MERCHANTS

Gevrey Chambertin, Morgan Truchetet



Product code	DT3622RC
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. 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 prefermentation, the alcoolic fermentation is done traditionaly. 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