TINDAL
WINE MERCHANTS

Chambolle Musigny, Morgan Truchetet



Product code	DT4022RC
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 charm of the Chambolle. Fine, elegant and delicate nose. We smell and taste the freshness of the fruit.

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

Awards

All the awards in the reviews are on our website www.domainetruchetet.fr