

## Pommard 1er Cru 'Les Bertins' Morgan Truchetet, Domaine Truchetet



<b>Product code</b>	DT4222RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13.8
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Truchetet
<b>Vintage</b>	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. Beautiful dark ruby color. A racy nose, with aromas of black fruits. Rich, silky, complex and racy palate. The finish is long.

### 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 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

### Awards

All the awards in the reviews are on our website [www.domainetruchetet.fr](http://www.domainetruchetet.fr)