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

Product code	DT4622RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Truchetet
Vintage	2022

Organic 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 white wine to be served at a temperature of 13°C This mineral white wine reveals its terroir on the limestone. Beautiful freshness with floral aromas.

Viticulture

A family vineyard in development It is in the heart of Premeaux-Prissey, hamlet of Nuits-Saint-Georges, that Morgan and Julie Truchetet, surrounded by Pauline Genot, Morgan's partner, are proud to take over the reins of the family estate since January 2019. They represent the 6th generation. The estate covers an area of ??6.50 hectares certified Organic Viticulture since 2023. From the 2022 vintage, Pauline takes over the family vineyard in the communes of Saint-Romain and Auxey-Duresses which will expand the range.

Winemaking

Manual harvest with a first sorting in the vineyard and a second sorting on a vibrating table. The harvest is pressed in a pneumatic press. Once pressed and devated, we put the grape juice in barrels. The alcoolic and malolactic fermentations are done in barrels. All in done by gravity. The ageing is done in barrels (25% of new oak). No « batonnage ». After an ageing of 8 to 10 months, we rack, blend and put in stainless steel tanks. The bottling is done by ourselfs with our own equipment.