



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

MORGAN TRUCHETET

AOP Nuits-Saint-Georges
Red



PRESENTATION

Since the 2018 vintage, grapes have been purchased directly from selected plots to complement the Domaine Truchetet range. The team chooses the harvest date and monitors the vineyards throughout the year to ensure optimal ripeness. Grapes are harvested by hand to guarantee impeccable quality. In the cellar, vinification is carried out with minimal intervention, favoring gentle maceration and ageing in older barrels to preserve fruit purity and terroir expression. The wines are marked by finesse and elegance, offering a delicate structure and vibrant tension. What sets this approach apart is complete control over the entire process from grape to bottle ensuring a faithful expression of the Côte de Nuits appellations.

VARIETAL

Pinot Noir 100%

LOCATION

The parcels for the Nuits-Saint-Georges Les Villages – Les Topons cuvée from Domaine Morgan Truchetet are located around Premeaux-Prissey and Nuits-Saint-Georges in the Côte de Nuits. These vineyards lie on gentle east and southeast facing slopes that receive generous sunlight and cool nighttime temperatures, promoting balanced ripening of Pinot Noir. The softly rolling hills and natural drainage help concentrate aromatic intensity while preserving freshness. This location allows “Les Topons” to express an approachable yet characterful style emblematic of the Nuits-Saint-Georges appellation.

Age of vines: 40 years old

TERROIR

The terroir of Les Topons consists of clay-limestone soils mixed with fine marl and limestone fragments, enabling deep root penetration and excellent water regulation. This mineral-rich structure contributes to a refined tannic framework and vibrant acidity. The limestone influence enhances salinity and freshness, supporting a gradual phenolic ripening that captures the purity of fruit and the natural balance between power and elegance.

IN THE VINEYARD

In the vineyard, Morgan Truchetet practices certified organic viticulture, having achieved official organic status in 2023. Soil work is carried out mechanically, without synthetic herbicides, preserving microbial life. Manual interventions such as pruning, green harvesting and leaf thinning are used to optimize canopy aeration and fruit quality. This respectful approach nurtures the vines and allows the terroir’s character to shine through.

HARVEST

Harvesting is done entirely by hand, with careful sorting in the vineyard to select only fully ripe, healthy grapes. The fruit is picked into small crates to preserve its integrity until arrival at the winery. This attention to detail at harvest ensures expressive, high-quality grapes for vinification.

WINEMAKING

Vinification is traditional and delicate, with partial destemming followed by cold pre-fermentation maceration to gently extract primary aromas. Alcoholic fermentation occurs in open vats with moderate punch-downs and pump-overs.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING

The wine is aged for approximately 12 to 14 months in French oak barrels, with a measured proportion of new oak to enhance structure while preserving fruit purity. This ageing builds harmony and complexity without overwhelming the Pinot Noir's expression.

SERVING

Serve around 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this Les Topons displays a deep, vibrant ruby colour. The nose reveals expressive notes of black cherry, raspberry, violet and soft spice. The attack is smooth, leading to a rounded, structured mid-palate supported by refined tannins and lively freshness. The finish is long, subtly spiced and slightly mineral, reflecting a well-balanced interplay between fruit energy and elegant structure.

VISUAL APPEARANCE

Deep and vivid robe

AT NOSE

Black fruit, spices, expressive

ON THE PALATE

Juicy, full-bodied, concentrated, intense

FOOD PAIRINGS

This wine pairs beautifully with a variety of dishes. It shines with herb-roasted chicken, where its aromatic finesse complements the tender meat. A wild mushroom risotto with parmesan shavings makes for a delicate and harmonious pairing. For a touch of sweetness, a red fruit cheesecake highlights the wine's fresh fruit notes, while an aged Tomme de Savoie offers creamy, salty richness that enhances the tasting experience.

PRODUCTION VOLUME

10000

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