

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# MORGAN TRUCHETET

AOP Chambolle-Musigny  
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 Chambolle-Musigny Rouge from Domaine Morgan Truchetet comes from vineyards planted on the slopes around the village of Chambolle-Musigny in the heart of the Côte de Nuits. Facing east to southeast, these parcels enjoy morning sunlight and natural breezes that promote steady, balanced ripening of the Pinot Noir. This geographic setting, adjacent to some of Burgundy's most acclaimed climats, gives the grapes remarkable aromatic finesse and a purity of expression that balances elegance with a freshness appealing even in youth.

Age of vines: 45 years old

## TERROIR

The terroir of Chambolle-Musigny is defined by light clay-limestone soils that are well drained and composed of fine marls and small limestone stones. This mineral foundation encourages deep root penetration and natural water regulation, contributing to a distinct minerality in the wines. The result is a refined texture, delicate tannins, and an aromatic profile that blends fruit, floral notes and subtle spice with precision.

## IN THE VINEYARD

Domaine Morgan Truchetet practices sustainable, organic viticulture, certified since 2023. Soil work is mainly mechanical and free of synthetic herbicides, while cover crops are used to encourage biodiversity and soil life. Vineyard management, from pruning to leaf thinning, is carried out by hand with careful attention to the vine's balance and the health of the fruit, fostering expressive and healthy grapes.

## HARVEST

Harvesting is done by hand, with careful sorting in the vineyard to ensure only the healthiest, fully ripe clusters are selected. Grapes are placed in small crates and transported quickly to the winery to preserve their integrity. This meticulous selection at harvest is key to achieving the clarity and purity of expression typical of this wine.

## WINEMAKING

Vinification is gentle and respectful of the Pinot Noir's natural character. After partial destemming, a cold pre-fermentation maceration is used to release primary aromas with care. Alcoholic and malolactic fermentations take place in tanks, with moderate punch-downs and pump-overs.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING

The wine is then aged for approximately 14 to 16 months in French oak barrels, with a balanced proportion of new oak to provide structure and complexity without overwhelming the fruit.

## SERVING

Serve around 15°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

On the palate, this Chambolle-Musigny displays a bright, luminous ruby colour. The bouquet reveals elegant notes of fresh cherry, raspberry, violet and rose petal, enhanced by soft spice and a refined mineral thread. The palate is delicate at first, then develops into a silky and structured mid-palate, supported by fine tannins and persistent freshness. The finish is long, harmonious and sophisticated, showcasing both finesse and aromatic complexity.

## VISUAL APPEARANCE

Bright ruby

## AT NOSE

Elegant, delicate, fresh red fruit

## ON THE PALATE

Silky, suave, fresh, with finesse

## FOOD PAIRINGS

This wine pairs beautifully with refined, flavourful cuisine. It complements herb-roasted chicken, where the wine's aromatic finesse highlights the dish's nuances. It also pairs well with a wild mushroom risotto with aged Parmesan, emphasizing the wine's texture and depth. For a sweet accompaniment, a red fruit tart with light vanilla cream reflects its fruit nuances. On the cheese board, a creamy Brillat-Savarin or soft Chaource wonderfully echo its velvety texture and aromatic layers.

## PRODUCTION VOLUME

10000

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