



MORGAN TRUCHETET

AOP Pommard Premier Cru Les Saussilles

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

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 Pommard Premier Cru Les Saussilles parcels of Domaine Morgan Truchetet lie on the well-exposed slopes of the Pommard appellation in the Côte de Beaune, Burgundy. Facing southeast, these vineyards benefit from generous sunshine and natural ventilation that promote an even and complete ripening of the Pinot Noir. The nearby valleys and gentle hillside breezes help maintain freshness, enhancing aromatic purity and balance. This climat embodies the classic blend of power and elegance that distinguishes Pommard's finest Premier Crus.

TERROIR

The terroir of Les Saussilles is defined by deep clay-limestone soils enriched with marl and limestone pebbles. This complex structure ensures excellent drainage while providing enough water reserves during dry spells. The mineral richness of the soil contributes to the wine's textural depth, with tension and vibrant energy on the palate. These characteristics support significant aging potential, typical of high-quality Premier Cru wines.

IN THE VINEYARD

The vineyard is managed with a focus on sustainability and respect for the environment. Domaine Morgan Truchetet has been certified organic since 2023. Soils are worked mechanically without herbicides, and biodiversity is encouraged through manual practices and cover crops. All key operations, from pruning to leaf thinning, are conducted with care to support the natural balance of the vines and optimize fruit quality.

HARVEST

Harvesting is done entirely by hand, with careful sorting in the vineyard to select only healthy, fully ripe clusters. Grapes are picked into small crates to preserve their integrity until they reach the winery, ensuring the highest quality starting material for vinification.

WINEMAKING

Vinification begins with partial destemming and a short cold pre-fermentation maceration to gently unveil primary aromas. Alcoholic fermentation follows in tanks with gentle punch-downs and pump-overs to extract colour, flavour and structure in balance.

AGEING

The wine is aged for approximately 16 to 18 months in French oak barrels, with about 30% new oak, adding complexity and refinement without overwhelming the natural fruit and terroir expression.

SERVING

Serving temperature: around 15-16°C is recommended for this structured red wine.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

The wine immediately captures interest with a deep ruby colour, limpid and shining with grenat reflections. On the nose it opens with intensity: aromas of black fruits, blackberry, blackcurrant, dark cherry, followed by more complex notes of sweet liquorice, fine spice and undergrowth, all underpinned by the mineral thread typical of the clay/limestone terroirs of Pommard. A subtle floral hint (violet, peony) completes the elegant aromatic ensemble.

On the palate, the wine delivers a broad and generous attack, supported by refined yet present tannins. The matter is dense and concentrated, but always balanced by integrated freshness. The finish is long, precise, slightly chalky, with a persistent echo of black fruits and soft spices. This is a noble terroir-driven wine, deep and poised — an excellent example of a well-crafted Premier Cru.

FOOD PAIRINGS

Given its volume, refined structure and aromatic complexity, this Pommard Premier Cru “Les Saussilles” pairs beautifully with richly flavoured yet elegant dishes. It will complement roasted red meats such as herb-crusted beef fillet, veal chop with fresh herbs or a duck breast glazed with soft spices. Lightly cooked game birds (pheasant, pigeon) will highlight its elegant tannic frame.

Vegetarian pairings are also excellent: a wild mushroom risotto, creamy truffle polenta or a root vegetable gratin with fresh herbs will underscore its fruit without overwhelming its finesse. For cheese, choose well-affined pressed varieties with melting textures, such as mature Comté, truffled Brie or a mountain tomme. Avoid dishes that are too spicy or too sweet as they might upset the wine’s delicate balance.

PRODUCTION VOLUME

10000

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