



MORGAN TRUCHETET

AOP Nuits-Saint-Georges Premier Cru Les Vallerots
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 Premier Cru Les Vallerots parcels of Morgan Truchetet are located on the east and southeast facing slopes overlooking the village of Nuits-Saint-Georges, in the heart of the Côte de Nuits. This privileged geographical situation provides an ideal balance of sunlight and cool night air, promoting slow, even ripening of the Pinot Noir. The gently rolling hills and natural ventilation help reduce disease pressure and create an outstanding equilibrium between fruit intensity and structural tension.

Age of vines: 50 years old

TERROIR

The terroir of Les Vallerots consists of rich clay-limestone soils, with fine marl and small limestone stones. This geological complexity encourages deep vine rooting and excellent water regulation, producing concentrated, well-balanced grapes. The mineral strength of the soil combined with thermal variation enhances aromatic depth and gives the wine remarkable tension and aging potential that distinguish this Premier Cru within the Nuits-Saint-Georges appellation.

IN THE VINEYARD

Domaine Morgan Truchetet farms these vines with a strong commitment to sustainable and respectful agriculture. The estate has been certified organic since 2023, working the soils mechanically and without chemical herbicides. Biodiversity is encouraged through grass cover and hedgerow plantings that support soil life. Vineyard work, from pruning to leaf thinning, is carefully tailored to each plot to promote plant health and quality fruit.

HARVEST

Harvesting is done entirely by hand, with attentive sorting in the vineyard to select only perfectly ripe, healthy clusters. Grapes are placed in small crates and transported quickly to the winery to maintain berry integrity, ensuring precision and delicacy from the outset of winemaking.

WINEMAKING

Vinification is gentle and patient: partial or full destemming is followed by a cold pre-fermentation maceration. Alcoholic fermentation is conducted traditionally with gentle pump-overs and punch-downs to extract colour and flavour without harshness.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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



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AGEING

The wine is aged for about 16 to 18 months in French oak barrels, with a careful proportion of new oak to add structure without overwhelming fruit purity. Bottling is done without aggressive filtration.

SERVING

Serve around 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this Nuits-Saint-Georges offers a deep, brilliant ruby colour. The expressive bouquet features black cherry, ripe raspberry, sweet spice and forest floor, with subtle floral hints. The attack is smooth, leading to a structured mid-palate supported by fine tannins and graceful acidity. The finish is long, saline and beautifully balanced, showcasing harmony between power and elegance.

VISUAL APPEARANCE

Deep robe with vibrant highlights

AT NOSE

Blackcurrant bud, wild bramble, expressive and untamed

ON THE PALATE

Velvety texture, supple tannins, airy yet structured

FOOD PAIRINGS

For food pairings, this wine complements rich, flavorful dishes. It pairs superbly with braised venison with cranberries, where the wine's depth enhances the game's richness. A roasted free-range chicken with wild mushrooms brings out its aromatic complexity. For cheese, an affiné Époisses or a Langres offers creamy richness that matches the wine's texture. For a sweet touch, a pear and spice tart echoes the wine's spice and fruit notes, making for a refined conclusion.

PRODUCTION VOLUME

10000

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