



DOMAINE TRUCHETET

AOP Bourgogne Hautes Côtes de Nuits
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Premeaux-Prissey, in the heart of the Côte de Nuits, Domaine Truchetet spans 7 hectares and has been managed since 2019 by Morgan and Julie Truchetet, accompanied by Pauline Genot. From the start, the estate was converted to organic farming, obtaining certification in 2023. The vineyard includes many centenary old vines, maintained with an ecological and sustainable approach. Practices include the use of fresh plant preparations (dandelion, nettle, horsetail), the establishment of cover crops to preserve soil microbial life, and high trellising favoring photosynthesis and protection against water stress. The wines are vinified in infusion mode, minimizing extraction to obtain silky and elegant tannins. The reds express beautiful freshness and precise structure, revealing all the typicity of the Nuits-Saint-Georges and Auxey-Duresses terroirs. The estate stands out for its very precise vineyard management approach, with innovative and natural techniques to preserve soil balance and maximize grape quality.

VARIETAL

Chardonnay 100%

LOCATION

The "La Montagne" plot is located on the upper slopes of Premeaux-Prissey, in Burgundy, facing southeast and overlooking the valley. Sitting at 350 to 400 meters above sea level, this altitude allows for generous sunlight during the day and cool temperatures at night. The contrast between day and night promotes a slow and steady ripening process, preserving the natural freshness and energy of the grapes. Its breezy exposure also helps prevent disease pressure, creating ideal conditions for sustainable viticulture.

Age of vines: 30 years old

TERROIR

The soils are shallow and composed of clay mixed with hard limestone, resting on a compact bedrock. This demanding geological structure encourages deep root growth and naturally controls vine vigour. The resulting wines express a strong mineral character, with tension and purity, and a precise aromatic profile. The wine reflects the identity of its terroir through a fine balance of structure and finesse.

IN THE VINEYARD

Domaine Truchetet has been committed to organic viticulture for several years and is certified organic since 2023. All vineyard work is done manually, with great attention to the natural rhythm of the vine. No herbicides are used, and mechanical soil tilling is employed to maintain soil vitality. Cover crops are planted to enrich the soil, and only organic treatments are applied, with a plot-by-plot, preventive approach.

HARVEST

Harvesting is done entirely by hand, with strict sorting of the grapes in the vineyard. This ensures that only healthy, perfectly ripe fruit is brought into the winery, allowing for clean, expressive fermentations and a wine that speaks clearly of its origin.

WINEMAKING

After a gentle and slow pressing, the juice ferments with indigenous yeasts in oak barrels. Both alcoholic and malolactic fermentations occur naturally, with minimal intervention.

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AGEING

The wine is aged for 12 months on fine lees without excessive bâtonnage, to maintain its freshness. A short time in tank allows the wine to settle before bottling, which is done without fining or filtration.

SERVING

Serve around 13°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Bourgogne Hautes-Côtes de Nuits Blanc "La Montagne" from Domaine Truchetet reveals a bright, pale golden hue. The nose opens with precise aromas of fresh citrus, green apple, and white flowers, supported by a marked mineral backbone that reflects the limestone soils of this high-altitude site. On the palate, the attack is lively and taut, carried by a straight, energetic acidity. The Chardonnay expresses great purity here, with a saline, subtly lemony finish that extends the freshness and highlights the wine's vertical character. A precise, gastronomic white from altitude clean-cut and full of personality.

FOOD PAIRINGS

With its tension and brilliance, this Bourgogne Hautes-Côtes de Nuits Blanc pairs beautifully with dishes that combine finesse and minerality. It will shine alongside citrus-marinated sea bream ceviche, classic sole meunière, or seared scallops over a celery root purée. It also works wonderfully with a lemon and parmesan risotto or a light cream sauce Bresse chicken. For a more vegetal touch, try it with a ginger-infused stir-fry of crisp vegetables a pairing that highlights the wine's freshness while playing with contrasting textures and flavors.

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