



DOMAINE TRUCHETET

AOP Bourgogne
Red

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

Pinot Noir 100%

LOCATION

The Les Chaillots climat is located within the "Bourgogne" zone of the Côte de Nuits, in the commune of Premeaux-Prissey, south of Nuits-Saint-Georges. The vineyard covers a modest surface area of 1.27 hectares, offering deliberately limited production. Its favorable exposure and clay-limestone soils provide Pinot Noir with a natural balance between ripe fruit and mineral freshness.

Age of vines: 40 à 70 years old

TERROIR

The soil is stony and clay-limestone, with a high proportion of surface stones that give the plot its name "Chaillots." Its excellent drainage encourages deep rooting, enhancing concentration and delivering a fresh, mineral-driven style of Pinot Noir. This type of terroir produces wines with both elegance and structure, typical of this part of Burgundy.

IN THE VINEYARD

The Domaine Truchetet practices certified organic farming, emphasizing environmentally conscious viticulture. No chemical herbicides are used, natural treatments are favored, and biodiversity is supported by cover crops and hedges. Each vineyard task is carefully adapted to maintain the plant's natural balance and to express the identity of the site.

HARVEST

Harvesting is done entirely by hand, with careful sorting in the vineyard to select only the healthiest, ripest grapes. Grapes are transported in small boxes to preserve their condition, ensuring gentle handling all the way to vinification.

WINEMAKING

Vinification is gentle, with a portion of whole-cluster fermentation depending on the vintage. Indigenous yeasts are used to initiate fermentation, and extraction is kept light to preserve the elegance of Pinot Noir.

AGEING

The wine is aged for around 12 months in French oak barrels, with a low proportion of new wood to maintain fruit purity and terroir expression. Bottling is done without fining or filtration.



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.



DOMAINE TRUCHETET

AOP Bourgogne
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Bourgogne Rouge Les Chaillots delights with its limpid ruby robe highlighted with garnet reflections. The expressive, refined nose opens on aromas of fresh cherry, raspberry, and redcurrant, lifted by delicate peony notes and a subtle hint of spice. On the palate, the attack is supple and gourmand, supported by fine tannins and lively freshness. The balance between fruit and structure gives a charming wine, approachable in its youth yet capable of evolving gracefully over several years.

FOOD PAIRINGS

With its fruity and elegant style, this Bourgogne Rouge pairs ideally with simple yet refined dishes: roast poultry, herb-crusted pork tenderloin, mushroom risotto, or a Provençal vegetable tian. It also shines with convivial cuisine such as a fine charcuterie platter, antipasti, or summer grills. On the cheese side, opt for creamy soft-ripened varieties (Brie, Camembert, Saint-Marcellin), which harmonize beautifully with its silky texture and freshness.

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.