



# MORGAN TRUCHETET

AOP Gevrey-Chambertin  
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 Gevrey-Chambertin parcels of Domaine Morgan Truchetet are located on the slopes surrounding the village of Gevrey-Chambertin, in the northern part of the Côte de Nuits. Planted on gentle to moderate hillsides with mainly east and southeast exposures, the vineyards benefit from balanced sunlight and marked day-to-night temperature variations. These conditions allow Pinot Noir to ripen slowly and evenly, preserving aromatic freshness while achieving full phenolic maturity. This prime location at the heart of a prestigious appellation gives the wine a structured and distinctive character. Age of vines: 40 years old

## TERROIR

The terroir is composed of deep clay-limestone soils, blending marl and limestone scree from nearby combes. This geological structure promotes deep root systems and steady water supply, even in drier years. Limestone brings tension and precision, while clay adds body and depth. Together, they produce wines that are powerful yet balanced, combining structure with aromatic finesse.

## IN THE VINEYARD

In the vineyard, Morgan Truchetet follows an environmentally responsible approach, certified organic since 2023. Soils are worked mechanically without synthetic herbicides to preserve microbial life and soil health. Manual vineyard practices, from pruning to leaf thinning, aim to respect the vine's natural cycle and ensure healthy, concentrated grapes. This careful viticulture allows the terroir and vintage to express themselves fully.

## HARVEST

Harvesting is carried out entirely by hand, with careful sorting directly in the vineyard. Grapes are picked at optimal ripeness and transported in small crates to maintain their integrity. This rigorous selection ensures high-quality fruit, essential for producing a precise and expressive Gevrey-Chambertin.

## WINEMAKING

Vinification is gentle and controlled. After partial destemming depending on the vintage, a cold pre-fermentation maceration slowly extracts aromas. Fermentations are carried out with indigenous yeasts, and extraction remains moderate to preserve elegance.

## AGEING

The wine is aged in French oak barrels for approximately 14 to 16 months, with a carefully measured proportion of new oak to refine the structure without overshadowing the fruit.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **SERVING**

Serve around 15°C

## **AGEING POTENTIAL**

5 to 10 years

## **TASTING**

On tasting, this Gevrey-Chambertin shows a deep, bright ruby colour. The nose reveals ripe black fruits such as blackcurrant and black cherry, complemented by spicy notes, liquorice and hints of forest floor. The palate is full-bodied and structured, with fine yet firm tannins that provide depth and length. The finish is persistent and balanced, lifted by a fresh, elegant edge.

## **VISUAL APPEARANCE**

Deep, brilliant color

## **AT NOSE**

Expressive red and black fruits

## **ON THE PALATE**

Fleshy and structured, with smooth tannins and a fruit-driven finish

## **FOOD PAIRINGS**

This wine pairs beautifully with hearty and refined dishes. It is an excellent match for slow-cooked beef bourguignon, whose richness mirrors the wine's structure. Roast poultry with mushrooms and reduced jus highlights its earthy notes. For a sweet pairing, a lightly spiced dark berry tart offers a bold yet harmonious contrast. An aged Comté or Époisses cheese rounds out the tasting experience perfectly.

## **PRODUCTION VOLUME**

10000

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