Morgan Truchetet
Bourgogne Aligote

Winery: Domaine Truchetet
Vigneron: Morgan and Julie Truchetet
Appellation: Bourgogne
Location: Burgundy

History of Domaine:

Morgan and Julie Truchetet proudly took over their eponymous 6.50 hectare family domaine in Prémaux-Prissy from their father Jean-Pierre in 2019. These two winemakers—who represent the fifth generation to steward the domaine—have wasted no time since the baton was passed to them, immediately converting the estate to organic viticulture. After graduating from the Lycée Viticole in Beaune, Morgan spent many years working at Domaine Lescure wherein he fully immersed himself in organic and biodynamic farming practices. After rising to vineyard manager—a position which he held for six years—Morgan knew it was time to return back home and employ all that he learned from his experiences. Meanwhile, Julie decided to work alongside her father, where she developed an invaluable rapport with the soils and vines.

The Truchetets believe that above all the work in the vineyard reigns supreme, taking pride in their year-round dedication to working the land. The Truchetets employ two pruning methods: Guyot and Cordon. An investment in the biological activity of their soils is also integral to the Truchetet's philosophy, so they have planted cover crops throughout their vineyards. No pesticides are used at Domaine Truchetet. Plowing is done by both horse and tractor. All harvests are completed by hand. Official conversion to organics began in 2020.

Cuvée: Bourgogne Aligoté

Grape Variety:
Aligoté from two lieux-dits, "Rouanchottes" (50 year-old vines) and "Pré Charron" (35 year-old vines)

Soil: Clay-limestone

Vinification:
Manual harvest with an initial sorting in the vineyard, followed by a second sorting on the vibrating table in the cellar. Whole-cluster, direct press. Fermentation in stainless steel tanks using native yeasts only. After fermentation the wine is aged in a stainless steel tank or old barrel depending on the vintage.