

Morgan Truchetet
Chambolle Musigny

Winery: Morgan Truchetet
Vigneron: Morgan and Julie Truchetet
Appellation: Morey-Saint-Denis
Location: "Les Herbues" and "Les Drazey"

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 crop throughout their vineyards. No pesticides are used at Domaine Truchetet. Ploughing is done by both horse and tractor. All harvests are completed by hand. Official conversion to organics began in 2020.

Cuvée:
Morey-Saint-Denis

Grape Variety:
100% Pinot Noir

Soil:
Clay-Limestone

Vinification:

Manual harvest with a first sorting in the vineyard and a second sorting on a vibrating table. 100% de-stemmed. After a few days of Cold pre fermentation, the alcoholic fermentation is done traditionally. Only natural yeasts, some light pumping over and pressing. The malolactic fermentation is done in barrels. The aging is done in barrels (25% of new oak) during 12 months then racked and blended in stainless steel tanks before bottling. All done by gravity.