



Domaine Truchetet
La Montagne

Winery: Domaine Truchetet
Vigneron: Morgan Truchetet
Appellation: Hautes Cotes de Nuits
Location: La Montagne (lieu-dit), 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. Official conversion to organics began in 2020.

Cuvée: Hautes Côtes de Nuits Blanc "La Montagne"

Grape Variety: Chardonnay from the lieu-dit "La Montagne" (28 year-old vines)

Soil: Stony limestone

Vinification:

Manual harvest with an initial sorting in the vineyard, followed by a second sorting on the vibrating table in the cellar. Grapes are directly pressed using a pneumatic press, after which the must is transferred into the barrel. Primary and malolactic fermentation is completed in barrel using native yeasts only. The wine proceeds to age in barrels (25% new oak). No bâtonnage at any point. After 8-10 months of élevage, the wine is raked by gravity and placed into stainless steel tanks before bottling. Minimal sulfur.