



Bourgogne Chardonnay, Morgan Truchetet 2020

White | France | Burgundy | 13% | Dry, crisp white | Reconstituted Cork
100% Chardonnay

In a nutshell:

In 2019, Morgan and Julie Truchetet took full control of the family's vineyards and cellars. It has been wonderful watching them grow in confidence as they have turned to organic farming, working towards certification in 2023 and beyond. With two families to support, their 5.3 hectares of vines isn't enough and they have been selectively buying parcels of fruit over the past few years to add some much needed volume to their offering; these wines are sold under the Morgan Truchetet label.

Viticulture:

The selection comes from a single 40-year-old plot in Mâcon. Soils are clay and limestone.

Classification: Conventional

Harvesting Method: Manual

Vinification:

Ageing occurs in barrels (25% new oak) for 8 to 10 months with no bâtonnage. After racking and blending the wine undergoes a filtration with a lenticular filter. Average production is just 3,300 bottles.

Price:

75cl Bottle £25.87 Case (12 bottles) £310.52

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Tasting Notes:

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