



Coteaux Bourguignons, Domaine Truchetet 2022

Red | France | Burgundy | 14% | Full-bodied red

CODE: CT450223

This has to be one of the most dynamic Domaines in the Côte de Nuits at present. Since Morgan and Julie took the reins of the family property, ably assisted by the whirlwind which is Pauline, Morgan's partner, they have moved forward at a rate of knots. First came the move towards organic production (certified from 2023), a major investment in both time and money, and then changing the training of the vines – even more investment in time, particularly, but one which has really paid off. The latest innovations are Morgan's work as a *négociant*, seeking out small parcels of fruit or juice to add different appellations to their portfolio and, with its first production this year, the Vignoble de Pauline. A small amount of family vines came up for contract renewal and Pauline decided to take them in hand; some have old but still productive vines whilst other plots have had to be completely renovated – and all whilst continuing with the Truchetet work. These are exciting times at the Domaine!

Tasting Notes

50 / 50 Gamay and Pinot Noir, with the Gamay coming from 60 year old vines; the Gamay is 100% whole bunch, Pinot Noir all destemmed. Deep red black with a very intense nose of textured, creamed black fruit, some raspberry, much bigger and more focused than in previous years, leading to a palate of big juicy black fruits, soft and supple with some raspberry and loganberry on the fore palate, slightly reduced at present, soft and supple on the black cherry finish with some light tannins behind. Eminently drinkable already. Drink 2024 - 2026

75cl Bottle

£30.16

Case (12 bottles)

£361.82

