



Chablis

Appellation d'Origine Contrôlée

Our terroir....

...is located in the villages of Beines and Courgis. The Beines plot is planted on shallow, stony clay-limestone soil, which reflects heat to the grapes. The Courgis plots are planted on a soil composed of coarse marl, with the pebbles deep down. The village is surrounded by walnut trees, a diversity appreciated by Tommy. The personalities of these two terroirs are fully expressed in the wine.



The vineyard...

...are also organic, and the Courgis vines can only be worked with a chenillard, which is perfect for preserving the nature of the soil. With an average age of 35 years, the vines are fertilized with compost from a neighboring farm.

We do Guyot Poussard pruning to ensure gentle pruning that respects the flow of sap.

The wine from our vines...

...is marked by the tension and salinity of the Beines terroir. The Courgis terroir adds structure and generosity.

Fermentation starts with a "home-made" vat foot, using indigenous yeasts. Vinification takes place in stainless steel tanks. We keep intervention to a minimum, and age this cuvée on its lees for at least 12 months in temperature-controlled vats. The wine is neither fined nor filtered, and undergoes only a slight chilling before bottling. The blend of wines from the two terroirs produces a chiselled cuvée that stretches with depth, without concession.



Domaine du Triptyque

12 route de Courgis, Montallery
89 000 VENOTY - FRANCE

contact@domainedutriptyque.com

+33 (0)6 15 62 20 16

SIRET 97752754800019 - TVA FR86977527548