



# Petit Chablis

Appellation d'Origine Contrôlée

## Our terroir....

...is located in the villages of Beines and Chablis. The plot has a south-west exposure and stretches out over the plateau. The rock is younger, composed of small aubues (clay-limestone soil) on Portlandian limestone.



## The vineyard...

...symbolizes the transmission of the family's passion for the winemaking. They were planted between 1990 and 2000 by Tommy's father and tended by his uncle, until the Domaine was created on the uncle's retirement. Since then, Tommy has been growing them organically. They cover 1.3 hectares. We use Guyot Poussard pruning to ensure gentle pruning that respects the flow of sap, and we prefer to use a chenillard for the respect of the soil.

## The wine from our vines...

...reveals freshness with a tonic structure, the fruit giving it complexity and deliciousness. Acidity is more pronounced and finely balanced.

Fermentation starts with a "home-made" starter, using indigenous yeasts. Vinification takes place in stainless steel tanks. We do intervention to a minimum, and age this cuvée on its lees for a minimum of 12 months in temperature-controlled vats. The wine is neither fined nor filtered, and undergoes only a slight chilling before bottling. The concrete vat will take over from the 2024 vintage.



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