



Bourgogne - White - 2024

Appellation d'Origine Contrôlée



Our terroir....

...faces south-east. Situated on a steep hillside, the soil is very shallow. This means that the soil is very thin, and a layer of pebbles appears quickly.

The plots are surrounded by orchards, truffle fields and meadows at the bottom of the valley, creating a bucolic setting that is rich in diversity.



The vineyard...

...is young, planted by Tommy in 2019. It is grown organically from the outset, they extend over 2 plots, for a total of 65 ares.

We make a Guyot Pousard pruning, to ensure gentle pruning that respects sap flow, and we prefer to use the chenillard for the respect of the soil..

Particularly sensitive to frost due to their location, yields are moderate, reaching a maximum of 45HL/Ha..

They are offering their first harvest with the 2022 vintage.

The wine from our vines...

...reveals juicy, fresh fruit aromas. The grapes ripen quickly and beautifully, thanks to the exposure and stony soil.

Fermentation starts with a « home-made » starter, based on indigenous yeasts. Vinification takes place in seven-year-old barrels and lasts 15 months on the lees. Prioritizing minimal intervention, the wine is neither fined nor filtered.

A concrete egg will take over from the 2025 vintage onwards.



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