



Chablis 2024

Appellation d'Origine Contrôlée



Our terroir....

...is located in the villages of Beines and Courgis. The Beine plot is planted on shallow, stony clay-limestone, which reflects heat to the grapes. The Courgis plots are planted on a soil composed of coarse marl, with the pebbles deep down.

The personalities of these two terroirs are fully expressed in the wine.

The vineyard...



...are also organic. With an average age of 35 years, the vines benefit from a southwest exposure and they are fertilized with a compost that we make ourselves.

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 Beine terroir. The Courgis terroir adds structure and generosity.

Fermentation starts with a « home-made » vat foot, using indigenous yeasts. Vinification takes place in concrete tanks and oak barrels. We keep intervention to a minimum, and age this cuvée on its lees for 11 months in concrete tanks, then 4 months in stainless steel tank. 10% is aged in seven years old oak barrel. The wine is not fined and lightly filtered before bottling. The blend of wines from two terroirs produces a chiselled cuvée that stretches with depth, without concession.



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