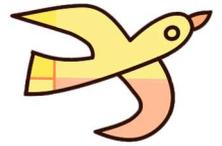




Petit Chablis 2024

Appellation d'Origine Contrôlée



Our terroir....

...is located on 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 et 2000 by Tommy's father and tended by his uncle, until the Domaine was created at the uncle's retirement. Since then, Tommy has been growing them organically. They cover 1.3 hectare.

We use Guyot Poussard pruning to ensure gentle pruning that respects the flow of sap. We work with 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 indigeneous yeasts.

We do intervention to a minimum, and age this cuvée on its lees for 11 months in 7-years-old barrels, then 4 months in stainless steel tanks. The wine is not fined and lightly filtered before bottling.



Domaine du Triptyque

12 route de Courgis, Montallery

89 000 VENOY - FRANCE

contact@domainedutriptyque.com

+33 (0)6 15 62 20 16

SIRET 97752754800019 - TVA FR86977527548