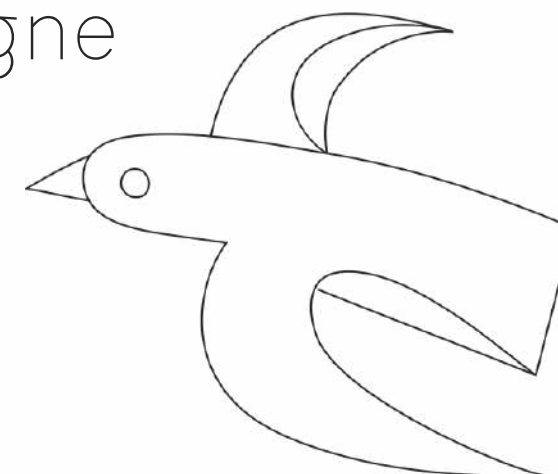
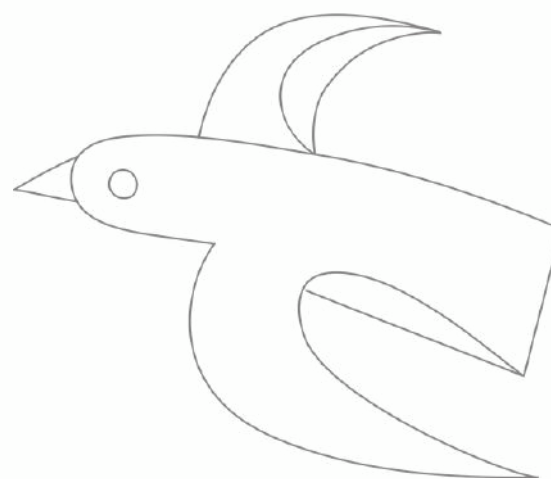


Domaine Du Triptyque

Tommy Chevallier, Organic
Winemaker in Chablis - Bourgogne





The winnery

A young history

Domaine du Triptyque is a young organic winery created in 2023. When my father and my uncle retired, I seized the opportunity to take over some of their farmland and vineyards.

Committed to organic farming and agronomy, since 2018 I've been applying my philosophy to the vineyard: producing grapes by focusing on soil, climate and cultivation techniques. A project that took 6 years to see the light of day. Today, the Domaine du Triptyque takes its name from this inspiration, like a artwork in three parts, a bridge between art, wine and nature. Based in Venoy, in the heart of the Chablis vineyards, I make wines that reflect the terroirs available to me, and I'm committed to promoting biodiversity and human values.



The inspiration

A bridge between art, nature and wine



The Nature

In a constant concern to reduce my impact on the environment and preserve biodiversity, organic farming has been in place since my installation in 2018. More than a challenge, it's an obvious choice that drives me to improve my practices while respecting the living and nature, and making the link between farmland and the vineyard.



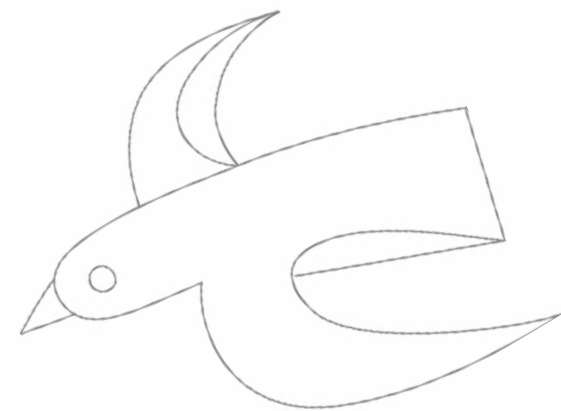
The Wine

I'm passionate about making wines that reflect the terroirs in which the vines flourish. Above all, I love places that speak for themselves, landscapes and their natural environment. Each plot reveals its own identity. From the vineyard to the cellar, I take care to encourage the expression of each wine's character, by limiting my interventions.



The Art

I wanted to express my artistic sensibility and highlight the links that can be established between wine and art. For this, collaborating with artists and craftsmen was essential. So the first project was the creation of our label and identity by a Burgundy artist, reflecting my values and inspirations with vitality and originality.



Tommy Chevallier

From winegrower to winemaker

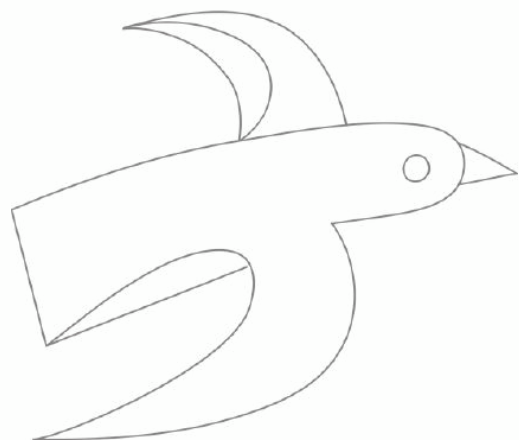
""I was born in the Yonne region, into a family of farmers and winegrowers. After graduating from high school, I left the region to study engineering at Centrale Marseille. After graduating and holding several engineering positions in the construction sector, I changed course in 2015, in the heart of the Chablis region of Burgundy : I took over the land from my father and uncle, who were heading for a well-deserved retirement.

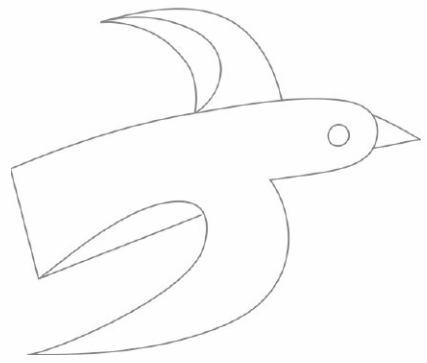
I started working the 5.5 hectares of vines in organic conversion as soon as I set up in 2018. Organic certification was obtained in 2022. I'm lucky enough to be able to work in partnership with an estate with whom I share my philosophy to support me in my early days (they'll know who they are).

I learn the winegrower's trade with each passing vintage, then that of winemaker.

In 2023 in Venoy, the adventure begins in my new winery, designed to ensure energy self-sufficiency and perpetuate my approach to limiting my impact on the environment. It's also the year of the birth of Domaine du Triptyque and the culmination (or rather the first milestone) of a project I've been working on for 6 years.

With my determination and my attachment to nature and the living, I wanted to learn how to make beautiful grapes, before making good wines."





Our philosophy

From the vineyard to the cellar

The choice of organic farming is a conscious one, with the aim of reducing our impact on the environment and preserving biodiversity and human health. This is also achieved through constant experimentation and employee training.

And it's also evident in our vineyards: mechanical weeding of the soil, use of products authorized for organic farming to treat the soil and the vines, pruning that respects the flow of sap...

Soil preservation is another challenge. To safeguard their structure, I prefer to use the caterpillar, which can follow us through all our soil-working tasks and interventions in the vineyards.

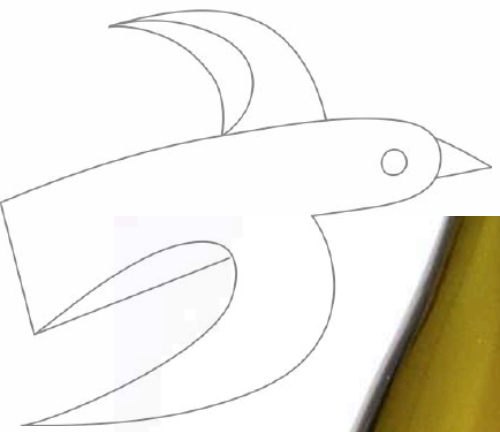
Partnerships are in place to produce our own compost with a neighboring organic farmer and two other wineries, in order to share equipment.

We are also experimenting with disease-resistant grape varieties.

In the cellar? The biosourced, energy-sufficient winery was completed in 2024. It is synonymous with reduced impact, but also with working comfort for our teams. It houses the new winery, in which we prefer concrete tanks for their durability, thermal inertia and micro-oxygenation.

Beyond the organic aspect, we put our values into practice.





Our wines

Current and future

Our first two cuvées are out of the cellar:

- Petit Chablis : Produced from plots planted between 1990 and 2000 in Beine and Chablis on the plateaux, this wine symbolizes the transmission of the family's passion for the winegrowing profession. Aged for 12 months, this Petit Chablis reveals its freshness and tonic structure.
- Chablis : The plots are located in the communes of Beine and Courgis, offering soils with unique and distinct specificities. Blending the 2 parcels produces a chiselled cuvée. Tension, salinity and generosity are the order of the day. A 12-month ageing period refines its structure.

Coming Soon...

Bourgogne Blanc: Made from vines planted in 2019, this wine will be released in 2025. The plots flourish in a bucolic setting, surrounded by orchards, truffle fields and meadows. Aged in barrel for 10 months, it will unfurl a juicy, fresh fruitiness.

The resistant Voltis and Floreal grape varieties, which I have also planted organically and untreated, in a plot planted in vitiforestry, will present their first vintages in IGP Yonne in 2026.

A Bourgogne Rouge is in the pipeline, and will complete the range shortly.

Parcels of Chablis Premier Cru are being rejuvenated to offer their first grapes in the 2026 and 2027 vintages.



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