Domaine Thierry Mortet is located in the center of the village of Gevrey Chambertin, north of the wine route of the Côte de Nuits, between Dijon and Nuits-Saint-Georges.

Mortet was officially created in 1992, when Thierry's father retired and his estate was divided between his two sons. Before joining his partners and brother at the domaine, Thierry studied enology and viticulture in Beaune. Thierry and his wife Veronique were joined at the estate by their daughter Lise in 2020.

Thierry started with a 4-hectare vineyard and has since increased it to 8.5 hectares (21 acres). The vineyards spread over four villages: Gevrey-Chambertin, Chambolle-Musigny, Couchey and Daix (west of Dijon). He produces around 2,900 cases annually; 85% red wine and 15% white wine.

Thierry uses Burgundy barrels from Rousseau et Toutan, one third new each year. He uses classic winemaking techniques: pre-fermentation maceration for 3 or 4 days, total fermentation time of 2 weeks. The grapes are harvested by hand, sorted and 100% de-stemmed. The result is expressive, full-bodied, generous, pure wines, which generally age well for 6-7 years.

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