

DOMAINE CECILE TREMBLAY / Burgundy



Owner / Winemaker

Cécile Tremblay

Appellation

Morey-Saint-Denis

Presentation

Located in Morey-Saint-Denis, Domaine Cécile Tremblay owns some of Burgundy's most prestigious parcels, from Nuits-Saint-Georges to the grand crus Échezeaux and Chapelle-Chambertin.

Cécile Tremblay, great-niece of the legendary Henri Jayer, took over her family vineyards in 2002 and founded her domaine on 1 January 2003, beginning with just four hectares. All vineyards are farmed organically and cultivated by horse. In only a few vintages, Cécile has emerged as one of Burgundy's brightest new-generation talents.

Her small but perfectly situated plots in Vosne-Romanée, Morey-Saint-Denis, Chambolle-Musigny and Gevrey-Chambertin are fully converted to organic farming. A master of whole-cluster vinification, Cécile crafts wines defined by harmony, silky textures and precise expression of terroir. From Vosne-Romanée to Chapelle-Chambertin, her wines are modern benchmarks, elegant, refined and remarkably approachable from an early stage. Domaine Cécile Tremblay continues to push towards purity and finesse, producing wines that capture the essence of Burgundy in every glass.

Wines produced

BOURGOGNE COTE D'OR (RED)
CHAMBOLLE MUSIGNY LES CABOTTES (RED)
CHAMBOLLE MUSIGNY AUX ECHANGES (RED)
MOREY SAINT DENIS TRES GIRARD (RED)
VOSNE ROMANEE VIEILLES VIGNES (RED)
CHAMBOLLE MUSIGNY 1ER CRU LES FEUSSELOTES (RED)
NUITS ST GEORGES 1ER CRU MURGERS (RED)
VOSNE ROMANEE 1ER CRU BEAUMONTS (RED)
VOSNE ROMANEE 1ER CRU ROUGES DU DESSUS (RED)
ECHEZEAUX GRAND CRU B.B. (RED)
CLOS DE VOUGEOT GRAND CRU (RED)
CHAPELLE CHAMBERTIN GRAND CRU (RED)

Grape varieties planted

Pinot Noir

Size of vineyard

5 hectares.

Average age of the vines

50 years old.

Location

Located in the village of Morey-Saint-Denis.

Soils

Domaine Cécile Tremblay's vineyards grow on clay-limestone soils, with varying limestone dominance across plots, giving elegance, structure, and minerality to the wines.

Viticulture & Winemaking

The vineyards are managed with Biological agriculture and Biodynamic principles.

The vineyards are managed with Biological agriculture and Biodynamic principles. Each plot is carefully tended to ensure the full expression of its terroir, using only natural biodynamic treatments. Harvest is by hand, and grapes are sorted meticulously before vinification. In the cellar, Cécile adapts her methods to the characteristics of each plot and vintage. Whenever possible, grapes are vinified as whole clusters using indigenous yeasts. Extraction is gentle, and wines are softly pressed to preserve delicate aromatics. Red wines are aged 15–18 months in oak barrels, with the proportion of new oak carefully selected to complement the wine rather than dominate it. Minimal intervention continues throughout the winemaking process: wines are handled as little as possible, unfinned and unfiltered, to maintain purity, texture, and aromatic complexity. The result is a precise, expressive style that showcases both the vineyard's identity and Cécile Tremblay's philosophy of restraint.