

« LE TRIEUR »

In an ongoing pursuit of quality, Luc developed the concept for « Le Trieur » in 2001. He used the first prototype of this sorting table, which was mounted directly to a berry-per-berry manual sorting table, during the 2002 harvest at Peter Michael Winery.

The following year, « Le Trieur » became an independent machine, similar to a sluice box on four springs, and operated by an off-centered cam. Using statistics that he gathered in several diverse vineyards, Luc designed the wedge-wire screen to have a ¼ inch gap between the rods.

Luc's initial inspiration for « Le Trieur » came as he glanced down at a scar on his right index finger while sorting grapes in the fall of 2001. Fourteen years earlier, Luc had worked at 'Le Val d'Or' Champagne Cellars in Avenay-Val-D'Or, France. One of his responsibilities during that 1987 harvest was to brush and clean the machine which separated solids from waste water. The safety pin failed, and the stainless steel hood suddenly dropped on Luc's hands, cutting his finger to the bone. As Luc recalled this injury which resulted in a permanent scar, he began to consider a different use for a wedge-wire screen.

Removing nearly 100% of the shot berries and approximately 80% of the raisins, both extremes of the ripeness spectrum, « Le Trieur » proved to be an effective solution to berry sorting. This sorting machine was immediately in demand, and within a few years, over 250 were sold to high-end wineries in the Napa Valley and Sonoma County.

To this day, « Le Trieur » is used by Morlet Family Vineyards and other ultra-premium wineries who share the same passion and commitment to quality. Luc continues to work on the creation of other exclusive winemaking devices including a multi-functional 'gyrobox.'



Photograph by Curt Fischer Photography