



DOMAINE DU COUVENT

Bourgogne Rouge Côte d'Or 'Les Jumelles'

The Chéron family's history in Burgundy started with an auspicious purchase in the 1930s: a few rows of Pinot Noir in Clos du Vougeot. Today winemaker Philippe Chéron still tends the same vines that his savvy grandfather acquired, plus some 25 acres of prime vineyard land in the Côte de Nuits. Philippe calls himself a "winemaker in the service of vineyards," and it's more than clear that each precious bottle from this small estate puts terroir center stage. Farmed organically, Philippe's wines—including three monopole vineyards in Gevrey—are a very exciting discovery in red Burgundy.

WINERY: Domaine du Couvent

WINEMAKER: Philippe Chéron

ESTABLISHED: 1930 (refounded 2020)

REGION: FRANCE • Burgundy • Gevrey-Chambertin

APPELLATION: Bourgogne Côte d'Or AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vineyards include two small parcels, totaling three-quarters of an acre, both within the boundaries of Gevrey-Chambertin: 'Les Grands Champs' and 'Au Prunier.' Soils are deep, rich in clay.

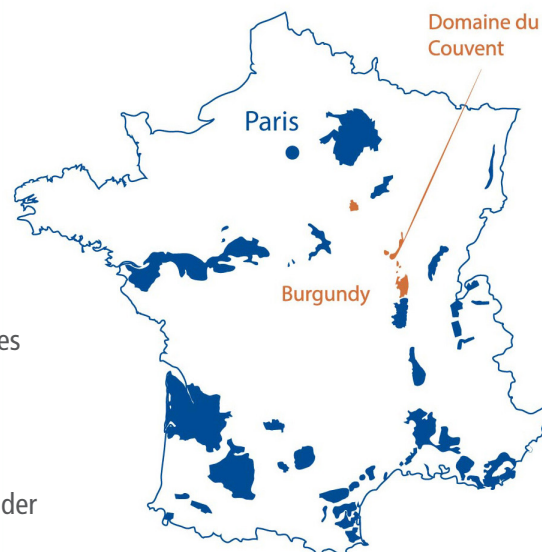
AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Full-cluster; fermented on indigenous yeasts in temperature-controlled cement tanks. Aged for 15 months in older French oak barrels.

TASTING IMPRESSIONS: Aromas of red fruits, earth and spice. Medium-bodied and smooth, grippy yet supple tannins.

PAIRING SUGGESTIONS: Red meat, game dishes, roasted duck

NOTES: Jumelles means "twins" in French. Philippe chose the name as his two parcels are nearly identical, in terroir, size and exposition.



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