



## DOMAINE DU COUVENT

### Chambolle-Musigny

### 'Les Quarantes Ouvrées'

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:** Chambolle-Musigny AOC

**BLEND:** 100% Pinot Noir

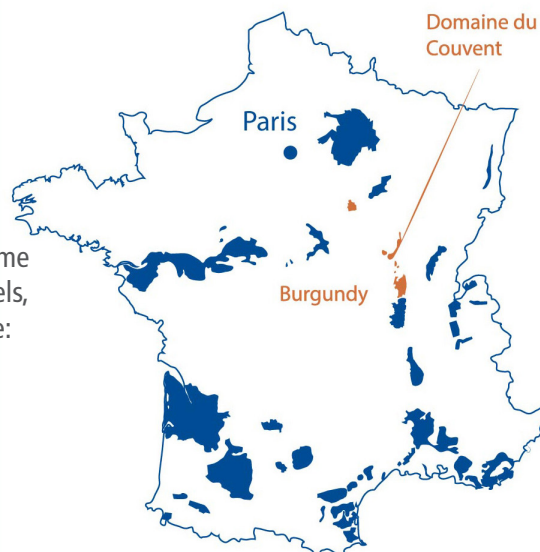
**VINEYARDS:** Estate holdings in Chambolle are fragmented; they farm some 12 different, small plots. 'Les Quarantes Ouvrées' is a blend of these parcels, the name reflecting the total surface area of their holdings. These include: 'Les Condemennes,' 'Clos de L'Orme' and 'Chardannes' mid-slope, in the center of the village; 'Derrière le Four,' 'Les Echezaux' et 'Creux Baissants' above the village, with marl-rich soils; and 'Mal Carrées,' 'Mombies' et 'Herbues,' on flatter land with clay-based soils.

**AGE OF VINES:** 40 years, on average

**WINEMAKING:** Hand-harvested. Destemmed, with a brief cold maceration; each "section" is fermented together on indigenous yeasts in temperature-controlled cement tanks. Aged for 15 months in French oak barrels, with approx. 15% new oak. Wine is blended after aging is complete.

**TASTING IMPRESSIONS:** Aromas of ripe red and purple fruits, violet and wildflower notes. Medium-bodied, ripe tannins.

**PAIRING SUGGESTIONS:** Red meat, game dishes, roasted duck



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