



DOMAINE DU COUVENT

Chambolle-Musigny 'Clos de L'Orme'

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

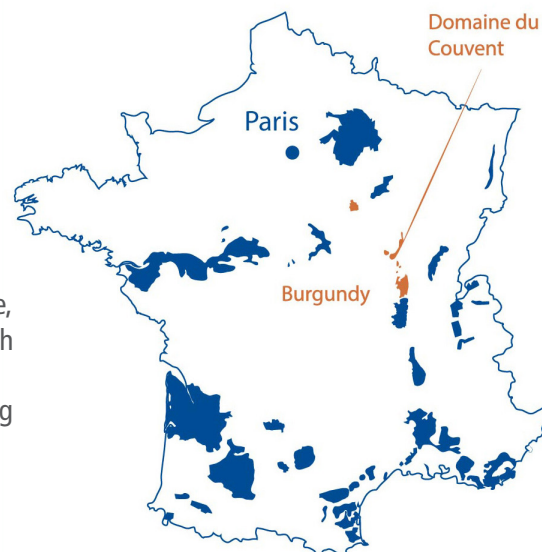
VINEYARDS: Estate holdings in 'Clos de L'Orme' total just under one acre, bordering premier cru 'Charmes.' Located on a gentle slope with soils rich in gravel (alluvial runoff from the "combe" of Chambolle), estate vines represent a wide selection of rootstock from successive plantings (ranging from 1940 to 1997). The estate believes this contributes to the wine's complexity in aroma and flavor.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Partially destemmed (30-50%), with a brief cold maceration; fermented on indigenous yeasts in temperature-controlled cement tanks. Aged for 15 months in French oak barrels, with approx. 20% new oak.

TASTING IMPRESSIONS: Aromas of ripe red and black fruits, violet and wildflowers, some meaty essence. Medium-bodied, structured tannins.

PAIRING SUGGESTIONS: Red meat, game dishes, roasted duck



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