



DOMAINE DU COUVENT

Chambolle-Musigny 1er Cru 'Les Feusselotes'

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

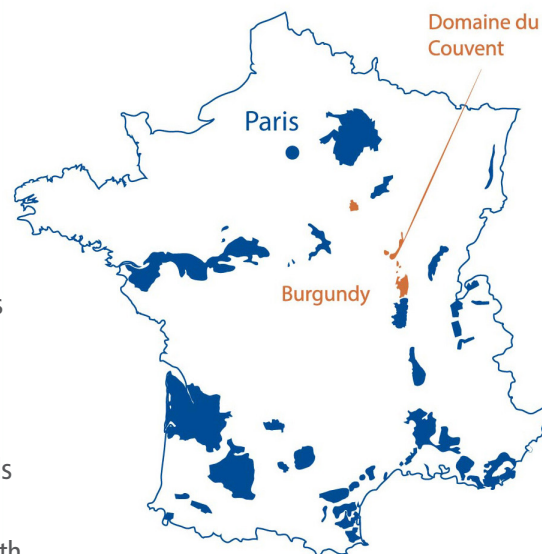
VINEYARDS: Estate vines (just over one acre) in the upper portion of this premier cru, facing east. Soils are shallow, with limestone and marl.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled cement tanks; aged in French oak barrels (15-20% new oak) for 15 months.

TASTING IMPRESSIONS: Aromas of black cherries, blue wildflowers, earth, brown spice. Medium-bodied; plums and black cherries.

PAIRING SUGGESTIONS: Red meat, game dishes, roasted duck



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