

DOMAINE DU COUVENT

Charmes-Chambertin Grand Cru 'Aux Mazoyères'

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: Charmes-Chambertin AOC

BLEND: 100% Pinot Noir

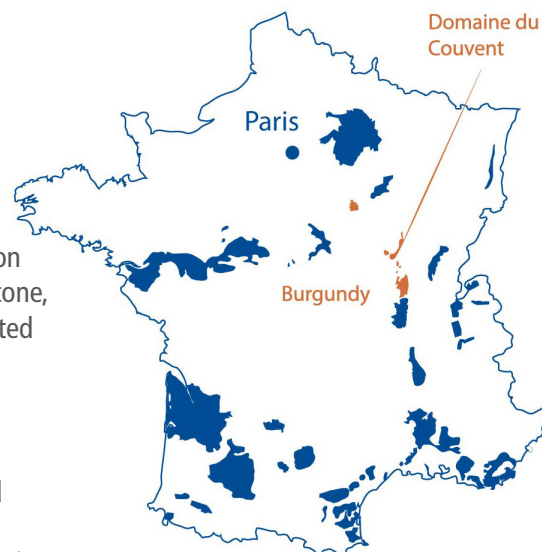
VINEYARDS: Estate vines total about one acre at the top of Mazoyères, on a small rise across from Latricières-Chambertin. Soils mix clay and limestone, with "marne blanche," or flaky white marlstone, from alluvial runoff ejected from the "combe" or valley of Grisard, to the west. Fractured and highly mineral, these soils allows vine roots to dig deep for nutrients and water.

AGE OF VINES: 60+ years

WINEMAKING: Hand-harvested. Partically destemmed, 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 red and black fruits, spice, autumn notes. Full-bodied and structured; powerful with a core of intense red fruit

PAIRING SUGGESTIONS: Red meat, truffled dishes or roast chicken with wild mushrooms



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