



DOMAINE DU COUVENT

Gevrey-Chambertin 1er Cru 'Champonnet'

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

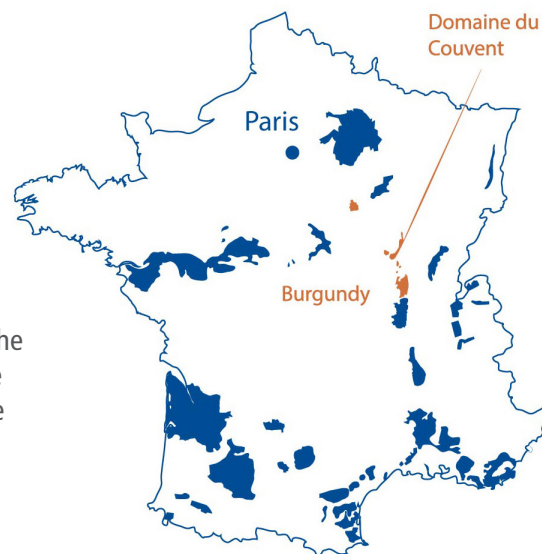
VINEYARDS: The vineyard 'Champonnet' is a natural extension of grand cru Ruchottes-Chambertin to the north and sits directly in the mouth of the "combe" or valley of Lavaux. Estate holdings are split into two parts. The first, planted in 1988, runs from the top of the slope (with solid limestone soils) to the bottom, where more clay is found. The second plot, planted between 1960 and 1990, borders premier cru 'Fonteny.'

AGE OF VINES: 30 to 60 years

WINEMAKING: Hand-harvested. 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. 25% new oak.

TASTING IMPRESSIONS: Aromas of black fruits, earth, spice, savory notes. Medium-bodied and smooth, supple tannins.

PAIRING SUGGESTIONS: Red meat, game dishes, roasted duck



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