



## DOMAINE DU COUVENT

### Gevrey-Chambertin 1er Cru 'La Romanée' Monopole

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

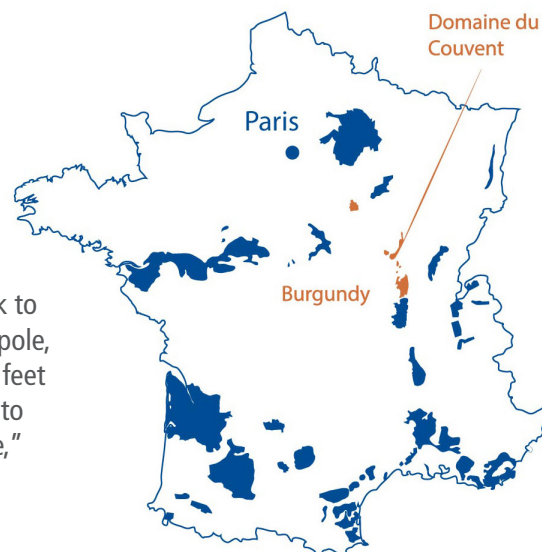
**VINEYARDS:** 'La Romanée' is a "clos" or walled vineyard that dates back to the 12th century, during the era of the monks of Cluny. It is now a monopole, or exclusive vineyard to Domaine du Couvent. Facing full south at 1,050 feet in altitude, high up on the slope at the forest line, 'La Romanée' curves into the "combe" or valley of Chaudron. Soils are exclusively "marne blanche," or flaky white marlstone; sub-soils are pure limestone.

**AGE OF VINES:** 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. 20% new oak.

**TASTING IMPRESSIONS:** Aromas of red and black fruits, spice, crushed stones, savory notes. Medium-bodied, refined, supple tannins.

**PAIRING SUGGESTIONS:** Red meat, duck or truffled dishes



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