



DOMAINE DU COUVENT

Marsannay Blanc 'Les Longeroies'

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: Marsannay AOC

BLEND: 100% Chardonnay

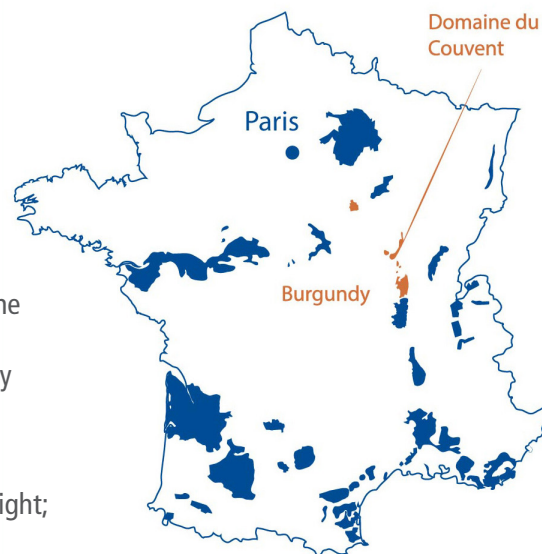
VINEYARDS: Estate vines in this large, historic vineyard to the north of the appellation, at the border with Chenove, total three-quarters of an acre, facing east on a gentle slope at around 750 feet in altitude. Soils mix clay with silty marl.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Pressed directly and cold settled overnight; fermented on indigenous yeasts in older French oak barrique. Malolactic conversion in barrel; aged in barrel for 15 months. Lightly filtered.

TASTING IMPRESSIONS: Aromas of lemon blossom, dried flowers, light herbs, lemon zest. Medium-bodied, complex, suave.

PAIRING SUGGESTIONS: As an aperitif; with rich white fish; grilled chicken



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