

DOMAINE DU COUVENTVosne-Romanée 'Les Barreaux'

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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate holdings in 'Les Barreaux' total just over one acre. This vineyard, high up on the slope at the forest line, touches premier crus 'Cros Parantoux,' 'Petits Monts' et 'Aux Brulées,' and downslope, grand cru Richebourg. Densely planted on a steep slope, with its oldest vines planted in 1929, some rows face north while others face east; soils are a limestonerich sand with large limestone rocks, in general very poor in nutrients.

AGE OF VINES: 50 too 100 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 ripe red and purple fruits, crushed stones, white pepper. Medium-bodied, firmly structured; refined

PAIRING SUGGESTIONS: Red meat, game dishes, roasted duck

