

DOMAINE DU COUVENT Clos du Vougeot Grand Cru 'Aux Origines'

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: Clos du Vougeot AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines total nearly five acres, split between two parcels that were purchased in the 1930s. One parcel, about 1.5 acres, is in lieu-dit 'Baudes Saint-Martin' at the bottom of the vineyard; replanted in 1985, it represents a density of 10,000 plants/ha. The second parcel is in lieu-dit 'Baudes Hautes' in the middle of the vineyard, closer to Flagey-Echezeaux. Planted in 1946, it represents a density of 12,000 plants/ha. Soils mix limestone and brown clay, and are well-draining.

AGE OF VINES: 40 to 80 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. 50% new oak.

TASTING IMPRESSIONS: Aromas of red fruits, delicate violets and notes of licorice, earth. Full-bodied, balanced, very long.

PAIRING SUGGESTIONS: Red meat or autumn stews; soft French cheeses

NOTES: "From the origins" honors the family's first purchase of vines in Clos de Vougeot, from which began their history of winemaking in Burgundy

