

Domaine du Couvent / Philippe Chéron



The story begins with Paul Misset in the late 1930s, purchasing vineyards as well as developing a negociant business, alongside also the production of cassis in Dijon. Further activities were developed in the Côtes du Rhône, now looked after by one grandson, while the other, Philippe Chéron, has been developing the Burgundy side of things. He had been making the wine for Jean Claude Belland in Santenay, but when that domaine was sold up in 2009, he was free to develop Domaine Misset-Chéron, based in Nuits-St-Georges.

Another strand of the story dates back to 1964 when the Misset-Chéron family bought half of Domaine des Varoilles in Gevrey-Chambertin with Jean-Pierre Nageon. In 1990 Nageon sold his half to Swiss businessman Gilbert Hammel who in turn decided to sell up in 2019. The new owners have kept the monopole of Clos des Varoilles while Philippe Chéron has taken on the winery buildings and all the other vineyards. Production for the ensemble, plus some additional vineyards taken on farming contracts in 2021, will be made using both the Nuits-St-Georges and Gevrey-Chambertin facilities. The new operation will be officially based in Gevrey and renamed Domaine du Couvent.

When I tasted the 2019s in March 2021, the wines were still in barrel, due for racking shortly thereafter and bottling at Easter. It may be that the wines will be available under both the previous Chéron label and as Domaine du Couvent.

Red

2019, Gevrey-Chambertin Seuvrées, Domaine du Couvent / Philippe Chéron * 88-90**

A few whole bunches are used to make this wine, perhaps 25%, which is fewer than in the past. It displays very vigorous fruit on both nose and palate with some incisive fresh strawberry notes. Clean and pure. Tasted: March 2021

2019, Vosne-Romanée Les Barreaux, Domaine du Couvent / Philippe Chéron ** 90-92**

This comes from two parts of the vineyard: 0.40ha above the famous Cros Parantoux and the rest more north facing, where there is more clay. All destemmed. Racy dark fruit with very good depth, excellent fruit weight more red than black from this site. Good acidity to complete the finish. Tasted: March 2021

2019, Chambolle-Musigny Les 40 Ouvrées, Domaine du Couvent / Philippe Chéron * 89-92**

From 12 plots in 9 climats, all vinified together to make the 40 Ouvrées. One third is located by the main road, one third in the middle, one third behind the church. Pretty mid purple, lively, this Chambolle has kept its purity and freshness, beautifully round and very stylish. Clean and long. Tasted: March 2021

2019, Chambolle-Musigny Clos de l'Orme, Domaine du Couvent / Philippe Chéron ** 90-92**

25% whole bunch vinification. Medium deep purple in colour, the 2019 Clos de l'Orme has lifted and lively dark red berry fruit, sweeter in style than the 40 Ouvrées, more briary, dark raspberry, more structure, a little more sombre and maybe a touch of chocolate yet with nicely balanced acidity and tannins. Attractive, balanced and long. Tasted: March 2021

2019, Nuits-Saint-Georges Aux Murgers 1er Cru, Domaine du Couvent/Philippe Chéron *90-93**

From ancient vines, replanted just after the war, this year made with 50% whole bunch but usually 100%. Mid crimson in colour. Darker fruit, with ultra-ripe cherry, while also bringing out some chocolate notes. Nonetheless there is real power here while staying fresh, red berries and acidity behind and the stems give a little firm touch. It is important to pick Champonnet relatively early, thinks Philippe Chéron. Tasted: March 2021

2019, Gevrey-Chambertin Champonnet 1er Cru, Domaine du Couvent / Philippe Chéron *92-95**

From a cooler site because there is a good underground water supply, part of the domaine since 2013. Solid dense dark purple in colour. Sweetly ripe, powerful but not overcooked, the richness of the fruit covering the acidity in this wine. This wine I leave to itself to vinify, says Philippe Chéron – no whole bunches and no punching down. There is a touch of liquorice in with the pure ripe cherry. Subtly stylish with some persistence. Tasted: March 2021

2019, Clos Vougeot Grand Cru, Domaine du Couvent / Philippe Chéron ** 93-95**

Medium to full purple in colour. This is surprisingly easy-going at the front end then a little touch of acidity and more structure behind, providing the typically robust Clos Vougeot experience. There is more clay in the upper part of their sizeable plot, so these grapes are vinified as whole bunches, the rest not. The blended Clos Vougeot is notably more persistent than the Charmes-Chambertin. Tasted: March 2021