

Jasper Morris review 2021 vintage. (Source : [insideburgundy.com](http://insideburgundy.com))

**Resume :** This domaine is relatively unknown partly because of the change of name. The wines were previously known under the name of Philippe Chéron, but when Philippe took on most of the vineyards of Domaine des Varoilles, including the buildings in a converted convent, he switched the name of the combined operation to Domaine du Couvent. There are further new vineyards in 2021 – Marsannay as the result of a rental agreement, and Chambolle-Musigny 1er Cru Feusselottes after a vineyard exchange with a small proportion of their Charmes-Chambertin.

2021 has yielded 24-25 hl/ha across the cellar. A little sugar addition was needed but degrees were naturally almost there. Philippe opted for a certain amount of punching down which he has not used in the hotter years, with 20 days vat time in total. There is not much new wood in 2021, but a significant proportion of one wine old barrels taken on from the Domaine de Varoilles, which have had an equivalent influence, as they are relatively high in toast. The first five reds will be bottled soon, the remainder in the spring. The domaine now has its own bottling line so can choose exactly when to bottle.

### **2021, Charmes-Chambertin Aux Mazoyères Grand Cru, Domaine du Couvent / Philippe Chéron 93-95 \*\*\*\***

Some of the domaine's holding of Charmes-Chambertin has been swapped out, in exchange for the Chambolle-Musigny Feusselottes, while the remainder produced only 4 barrels this year. The nose has not yet come to the fore but there is some delicacy in the red fruit on the palate, touching those alpine strawberry notes which to me denote a pinot with finesse. Quite juicy but with a refined structure as well. Drink from 2029-2036. Tasted: December 2022

### **2021, Clos Vougeot Grand Cru, Domaine du Couvent / Philippe Chéron 92-95 \*\*\***

Some of the domaine's Clos Vougeot is often sold as grapes, but they have kept most of it in 2021. Quite a dense purple. The bouquet is solid and sombre, no whole bunches. A dark berry fruit on the nose, with quite a weight of fruit, a few tannins and a touch of pepper at the back, but the fruit carries on through regardless and should make a classic Clos Vougeot in time. Drink from 2030-2038. Tasted: December 2022

### **2021, Nuits-St-Georges Aux Murgers 1er Cru, Domaine du Couvent 92-95 \*\*\***

100% whole bunch vinification with just two barrels made. More crimson than purple here, probably the whole bunches, which also give a gorgeous, airy, floral note to the bouquet, and the little dryness at the back which will soon disappear into the sweet cherry fruit. This feature perhaps reinforces the proximity of Vosne in the style, at the expense of Nuits. Drink from 2028-2035. Tasted: December 2022

### **2021, Chambolle-Musigny Feusselottes 1er Cru, Domaine du Couvent / Philippe Chéron 91-93 \*\*\***

Six barrels made. Medium to deep purple. The bouquet is temporarily absent. There is depth to come behind though, and this has a concentrated dark fruit on the palate

with the light nose of coffee grounds which some Chambolle can have, especially Feusselottes for some reason. Drink from 2027-2032. Tasted: December 2022

**2021, Gevrey-Chambertin La Romanée 1er Cru, Domaine du Couvent 90-93 \*\*\***

A miserable yield of 5 barrels from a whole hectare. A rather darker purple colour. The last to be picked from this cool site. Darker fruit, some fresh blackcurrant, a tingy white pepper note although there has been no whole bunch vinification. A little more of a bramble jelly flavour to finish. Drink from 2027-2032. Tasted: December 2022

**2021, Gevrey-Chambertin Champonnet 1er Cru, Domaine du Couvent / Philippe Chéron 90-93 \*\*\***

Mid purple. Rather a lovely nose, with cherries and raspberries with a small touch of strawberry mixed in. The palate provides a depth of sweet red fruit, with some length. Very attractive though I would have liked to see a touch more grip to add tension to the fruit. Drink from 2026-2032. Tasted: December 2022

**2021, Vosne-Romanée Les Barreaux, Domaine du Couvent / Philippe Chéron 89-92 \*\*\***

Bright mid purple, slightly less lively bouquet but still a solid red berry fruit. This has significant weight behind. The oak is speaking too with a solid crème pâtissière base on which the fruit can sit. This may need further élevage to marry up. Drink from 2026-2031. Tasted: December 2022

**2021, Chambolle-Musigny Clos de l'Orme, Domaine du Couvent / Philippe Chéron 90-92 \*\*\*\***

50% whole bunch. A bright mid purple and some energy to the nose, not too obviously stemmy. Very light volatility but I will trade that off for the additional perfume and persistence, this is certainly longer and I think finer than the regular. Acidulated alpine strawberries to finish. Drink from 2025-2030. Tasted: December 2022

**2021, Chambolle-Musigny Les 40 Ouvrées, Domaine du Couvent / Philippe Chéron 89-92 \*\*\***

A fine juicy purple colour. A little sandalwood on the nose from recent wood. Quite good depth to this. Middleweight with fair length, and sensible tannins more than acidity to make up the structure. A little touch of the morello cherries. Drink from 2025-2029. Tasted: December 2022

**2021, Gevrey-Chambertin Meix des Ouches, Domaine du Couvent 90-92 \*\*\***

13 barrels made from one hectare. A pretty mid purple with some depth. The nose shows raspberries with some floral top notes, peonies. Significant depth of fruit here but also a few more tannins, all in balance but just pushing back the drinking date. Drink from 2026-2030. Tasted: December 2022

**2021, Gevrey-Chambertin Clos du Couvent, Domaine du Couvent 90-92 \*\*\*\***

Badly frosted, three barrels for 40 ares. The Clos du Couvent 2021 has a sturdy dark strawberry bouquet, with good weight right across the palate, rather more density on the palate than Seuvrées, with a ripe darker fruit then a lively fresh finish. Drink from 2025-2028. Tasted: December 2022

**2021, Gevrey-Chambertin Seuvrées, Domaine du Couvent / Philippe Chéron 89-91 \*\*\***

50% whole bunches, with 3 barrels made. Mid purple, the white pepper is there in force. Ripe red cherry and a little raspberry and spice to finish, almost filling the mouth. To be bottled soon. Drink from 2024-2027. Tasted: December 2022

**2021, Marsannay Clos du Roy, Domaine du Couvent / Philippe Chéron 87-89 \*\*\***

Four barrels made, instead of 9 in 2022. Quite deep purple in colour with a relatively extracted bouquet. Dark cherry, morello cherry even, fairly full at the front of the palate, not quite so much behind. No whole bunch vinification. Drink from 2024-2027. Tasted: December 2022

**2021, Bourgogne Côte d'Or, Domaine du Couvent / Philippe Chéron 86-87 \*\*\***

Made from two plots in Gevrey, ex Domaine de Varoilles. A normal crop here. Pretty, mid purple colour, a lively fruit, all whole bunch which gives the rose petal perfume and white pepper spice. A slightly dry finish because there is only just enough fruit to cover the structure. But very pretty with a lively finish. Drink from 2024-2026. Tasted: December 2022

**2021, Marsannay Longeroies, Domaine du Couvent / Philippe Chéron 88-89 \*\*\***

Four barrels made in 2021 from this new vineyard for the domaine. Mid yellow colour. An attractive ripe fruit, plums with citrus rind, perhaps some persimmon here too. Medium fresh fruit sound length. More flesh than some Marsannays. Drink from 2023-2026. Tasted: November 2022