

# JASPER MORRIS Inside Burgundy

## Philippe Chéron

I tasted with Philippe Chéron and one of his sons, Paul. Another, Hugo, was at work elsewhere in the cellar. We tasted from representative samples which had been blended across barrels. Their 2022 harvest began on 30th August across 15 days, with yields of 40 hl/ha on average, despite some storm damage in Gevrey, especially Clos du Meix des Ouches and Champonnet. Apart from Gevrey, where some dried berries had to be removed, all very healthy. Degrees were at or above 13%, with one or two slightly over 14%.



## Red

### **2022, Bourgogne Côte d'Or, Domaine du Couvent - 86-87**

100% whole bunch. A brisk pink purple colour. Some white pepper but the stems do not show in an exaggerated way. There might just be something on the palate than does not seem quite pure, but the rest of the fruit swamps it. Perhaps a little shrill at the finish. Drink from 2025-2027. Tasted: November 2023.

### **2022, Gevrey-Chambertin Sevrées, Domaine du Couvent - 89-91**

50% whole bunch vinification as is traditional here. Medium deep pink ruby. Alpine strawberries. Medium bodied, ripe but also on the austere side, with some concentration of fresh red fruit and then a white pepper which makes the finish drier at the moment. Drink from 2027-2032. Tasted: November 2023.

### **2022, Gevrey-Chambertin Meix des Ouches, Domaine du Couvent - 90-92**

Clay with marl, a vigorous site that need controlling – though the 2022 yield of 13 barrels is not much more than half a barrel per ouvrée. A late site through the season. A fine mid crimson purple. Slightly more fruit density than the Clos du Couvent, with a touch more new oak in support. Raspberry fruit with a final cherry note. Promising. Drink from 2028-2035. Tasted: November 2023.

### **2022, Chambolle-Musigny Les 40 Ouvrées, Domaine du Couvent - 89-91**

The village Chambolle is made up from 11 plots, 8 lieux-dits, 40 ouvrées total surface area. Bright mid ruby. The nose is a little more backward, though with vivid bright red fruit, none of the darker notes that can be found sometimes in Chambolle. A pleasing fresh fruit which continues well across the palate with a good acid balance to finish. Drink from 2027-2035. Tasted: November 2023.

### **2022, Chambolle-Musigny Clos de l'Orme, Domaine du Couvent - 90-93**

50% whole bunch vinification. When Philippe took over he found a density here ahead of the other plots of Chambolle, and therefore suited to some whole bunches. A bright mid purple. The

fruit is a little riper and denser than the blended Chambolle. A lovely suave and luscious mid palate with a touch more intensity and a tannin or two at the back from the stems. Drink from 2028-2036. Tasted: November 2023.

#### **2022, Vosne-Romanée Les Barreaux, Domaine du Couvent - 91-93**

13 barrels which they are happy about. A rich bright purple, lots of energy. There is a thick, rich rounded fruit on the palate, the last to be picked and at the right time. Less flamboyant than the version from Anne Gros, but pleasingly dense, still with some tannins to refine. Needs more elevage, which it will receive. Drink from 2029-2037. Tasted: November 2023.

#### **2022, Gevrey-Chambertin Champonnet 1er Cru, Domaine du Couvent - 90-93**

Made from two quite different plots, with the produce of younger vines a bit damaged by the storm was sold off. Brisk mid purple. A glossy bouquet with a little bit of new oak showing on the nose. Strawberry fruit, a little bit furry in the finish. Perhaps not quite the purity of some cuvees this year. Drink from 2027-2034. Tasted: November 2023.

#### **2022, Gevrey-Chambertin La Romanée 1er Cru, Domaine du Couvent - 92-94**

When the vineyard was purchased in 1964 it was planted more with chardonnay and gamay, which had to be pulled out. La Romanée was replanted properly, including previously unplanted headlands in the later 1960s. Mid ruby purple. Lifted and charming, not especially Gevrey in character, tasting more like a Chambolle-Vosne mix. Lively raspberry in the middle, with a lifted character from the notably stony soil. Not the most concentrated, but very attractive high class floral style of fruit. A very striking elegant finish. Drink from 2029-2037. Tasted: November 2023.

#### **2022, Chambolle-Musigny Les Feusselottes 1er Cru, Domaine du Couvent - 91-93**

Two blocks, one north-south by the village, the other east-west on a limestone band. I was looking for the torrefaction note (which I would expect from the plot near the village) but it is not really there. A powerful purple colour. A solid deep red fruit yet with notable tannins. Clearly needs more time. Good body here, definitely promising. Drink from 2029-2036. Tasted: November 2023.

#### **2022, Nuits-St-Georges Aux Murgers 1er Cru, Domaine du Couvent - 92-95**

Solid powerful crimson purple. A small plot, so 100% whole bunch vinification which shows in the exuberance of the bouquet. Four barrels this year. Densely perfumed with black fruit and white pepper. There is a gorgeous sensual middle to this, with fruit on the cusp between red and black at the back, the whole bunches adding a savoury touch. A very long persistent finish. Drink from 2030-2038. Tasted: November 2023.

#### **2022, Clos Vougeot Grand Cru, Domaine du Couvent - 93-96**

The domaine has a substantial holding, so they sell off in bulk a fair proportion of their wine, after vinification, so that volumes under their own label are in balance with their other appellations. Glowing purple. Quite a stylish nose, with depth and some dark red fruit character. The structure is quite stern, with firm tannins, yet there is definitely adequate density of fruit to cover it all. Longer elevage, and then quite a while in bottle are prescribed. Drink from 2032-2040. Tasted: November 2023.