

Philippe Cheron, Clos Vougeot, Grand Cru

- A Burgundy lover's dream—a first glimpse of the region's newest domaine showcasing his terroirs to the world
 - Prime plot from large Grand Cru situated mid-slope under Echezeaux
 - Made in an approachable style that remains true to its terroir

The Producer

It is rare to find a brand new domaine in Burgundy with premium vineyards and a talented vigneron in charge. The region is in such worldwide demand that it seems that every inch of land and every bottle of wine is spoken for many times over. So when we heard that M. Philippe Cheron recently started his new domaine with prime sites in the Cote du Nuits, we knew it would be something big. M. Cheron has a unique combination of experience, talent and opportunity to begin this exciting new venture. We have been selected to present these wines for the first time in the US and are excited to share them with.

Philippe Cheron is a Burgundian with a long family history in wine. Having earned an engineering degree prior to his enology studies at Lycee Viticole de Beaune, Cheron demonstrates his technical attention to detail in his winemaking. He began his winemaking career in his family estate Domaine du Grand Montmirail in Gigondas. He later moved back to the family estate in Burgundy in the mid 1990s to be in charge of their negociant business in Gevrey, where he became intimately familiar with the terroirs from the Côte de Nuits and making wine for around 10 years.

It was his next position, at Domaine Jean-Claude Belland (Adrien Belland) in Santenay where Cheron made his reputation. Until Cheron joined as general manager in 2006, Domaine Belland had underperformed despite holding top sites in the Cote de Beaune (including several parcels in Corton). Cheron brought a new, respectfully modern mentality to the domaine with small picking bins, extensive sorting, cool fermentations, a renovated winery featuring gravity flow transfers and a modern barrel regime. All of these changes dramatically improved the quality and won acclaim. After several successful vintages the Domaine was sold and Cheron was replaced by new ownership in 2010.

As luck would have it, that very year, long term lease agreements of his grandfather's estate (Dom. Paul Misset) expired and Philippe gained possession of land. Among the holdings were several small plots in Chambolle-Musigny, a prime lieu-dit in Vosne-Romanee and a large plot in the Grand Cru Clos Vougeot. The vineyards featured old vines which had been well tended, so Cheron had the confidence to stake his reputation on a new label and started working immediately, producing his first vintage that year. The first vintage was released under the name Domaine Paul Misset and sold out immediately, and now the new Domaine Philippe Cheron debuts with the 2011 vintage.

Cheron is a true Vigneron, doing all farming and making the wine. His winemaking style is precise and honest, to present a faithful presentation of the site. The wines are approachable on release yet worthy of substantial cellar aging.

The Wine

The gem of Domaine Philippe Cheron holdings is a significant block in the heart of the Grand Cru, Clos Vougeot. Cheron works a parcel in the Baudes Hautes climat of the vineyard which sits mid-slope on the Echezeaux side. The vines are very old, planted when the land was purchased in 1934. The shallow clay-marl soils at the top add richness and minerality to the wine while the sandier soils at the bottom add a lift to the aromatics of the wine.

The grapes are double sorted, in the vineyard and winery, and are cold-soaked for 10 days. Then fermentation occurs slowly with natural yeast with daily punch downs. After fermentation the wine is aged in 50% new oak barrels for 10-14 months. It is racked once prior to bottling.



Region: Burgundy-Cote d'Or- Cote de Nuits

Appellation: Clos Vougeot (Grand Cru)

Vineyards: Le Baudes Hauts (climat)

Soil: Bajocian Crinoidal Limestone

Varietals: 100% Pinot Noir

Vine age: 1934

Planting system: VSP, spur trained and Double Guyot cane

Vine density: 12,000 vines/acre

Yield: Averag3 hl/ha

Vinification: Fermented in temperature controlled concrete tanks, transferred to French oak for malo-lactic fermentation and elevage

Aging: 10-14 months in barrel, 50% new French oak

Rating: Not reviewed yet, 2012 received 92pts from Burgundy Report, Tim Akin, MW