



**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780

DOMAINE DU COUVENT

2024 Vintage En Primeur



DOMAINE DU COUVENT

CÔTE DE NUITS

GEVREY-CHAMBERTIN

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DOMAINE DU COUVENT

Domaine du Couvent is situated in the heart of Nuits-Saint-Georges, within a century-old building that houses deep and cavernous cellars directly beneath. Encompassing ten hectares of vineyards spread across the Côte de Nuits, father and son team Philippe and Paul Chéron run the estate.

The domaine was formed by the union of Domaine des Varoilles and Domaine Misset-Chéron. The wines of Domaine des Varoilles, which now form part of the Couvent range, will be familiar to longstanding C&B customers. Domaine Misset-Chéron was established in the late 1930s by Philippe's grandfather, Paul Misset, when he acquired a plot of Clos de Vougeot. Domaine des Varoilles was bought in 1964 by the Chéron family in conjunction with the Nageon family, *vignerons* from Gevrey-Chambertin.

Today, Philippe and Paul approach their wines with passion, *terroir* expression, and respect for sustainability in the vineyards, producing wines that are pure, precise and full of personality.

As well as offering the wines in the UK, Corney & Barrow is the exclusive agent in Hong Kong, Singapore & China.

● MARSANNAY BLANC LES LONGEROIES 2024

This comes from a 0.35-hectare parcel. 2021 was the first vintage. East-facing vines are planted in long rows (250m), with a slight slope. The soils are a combination of pebbles, silt and Bresse marls. Aromas of pure white peach and apple skin, with pithy grapefruit. Fabulous purity on the palate, with bright, joyful freshness and high, integrated acidity. No crushing and no sulphur at pressing. This settles for 24 hours, is fermented in stainless steel tank and then racked into oak barrels for 18 months with no lees stirring. Lightly fined before bottling. Just 7hl/ha in 2024. One 500L barrel and the rest in stainless steel tank.

Corney & Barrow Score 17
Recommended drinking from 2026 - 2029

£175/CASE OF 6 BOTTLES, IN BOND UK

● BOURGOGNE CÔTE D'OR PINOT NOIR "LES JUMELLES" 2024

This wine's humble Bourgogne appellation belies its complexity. It comes from two small plots in Gevrey-Chambertin — Grands Champs and Prunier — totalling 0.32 hectares. Clay-rich soils make for naturally productive vines. Dark berry aromas, with herbal and exotic spices. The palate is "quite serious", in Paul's words — the tannins are fine but muscular, making for a wine of ageing potential. Five barrels, of the usual seven, one of which was new oak. 70% whole-bunch fermentation.

Corney & Barrow Score 17
Recommended drinking from 2027 - 2031

£135/CASE OF 6 BOTTLES, IN BOND UK

● MARSANNAY ROUGE CLOS DU ROY 2024

The domaine has just 0.43 hectares here, in this admired Marsannay *lieu-dit* in the north of the appellation, which is 30ha in total. 2024 is the fourth vintage. The fruit comes from two plots: a lower elevation, flatter parcel rich in marls, and a steep, higher elevation site on sand-clay screes. Violets and dark berry aromas. The palate is spicy and blue hued, very pretty and with a fine tannic precision. A small proportion of whole clusters were used, unusually for this *cuvée*. Just two barrels were made. No new oak — one-year- and three-year-old barrels.

Corney & Barrow Score 17+
Recommended drinking from 2028 - 2032

£175/CASE OF 6 BOTTLES, IN BOND UK

● GEVREY-CHAMBERTIN CLOS DE COUVENT MONOPOLE 2024

This comes from a 0.4-hectare plot within the garden of the ex-Varoilles domaine buildings in Gevrey-Chambertin, surrounded by a stone wall. The vines were planted in the 1980s. As Philippe says, there is a natural ripeness to this plot, requiring a hands-off approach — probably because the wall creates a micro-climate. He describes drawing out the elegance of the old vines and "looking to make something approachable in youth." Supple raspberry fruit and gentle spices — this has a florality not often found in Gevrey. Pretty and delicate. Only pumping over, with no punch-downs. 100% destemmed. Five barrels in 2024.

Corney & Barrow Score 17
Recommended drinking from 2026 - 2032

£280/CASE OF 6 BOTTLES, IN BOND UK



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● **GEVREY-CHAMBERTIN CLOS DU MEIX DES OUCHES MONOPOLE**
2024

This one-hectare vineyard is a *monopole*, owned in its entirety by the domaine. It has similar stony soils to the adjacent 1^{er} Cru Champonnets, relatively deep and with gravel. Half the vines are over 60 years old, whilst the rest were planted in the 1990s. Philippe described this as “a joyous site and wine”. Aromas of blueberry, peony and fresh mint. The palate is sappy and linear on the entry, opening onto a tactile mid-palate whose fine berry fruit is framed by quite firm tannins. Good ageing potential. 50% whole-bunch fermentation. Eight barrels in 2024 – a decent volume. 15% new oak.

Corney & Barrow Score 17 - 17.5
Recommended drinking from 2028 - 2034

£320/CASE OF 6 BOTTLES, IN BOND UK

● **GEVREY-CHAMBERTIN 1ER CRU CHAMPONNETS**
2024

This is an even stonier site than neighbouring Clos du Meix des Ouches. There are two limestone-rich parcels here, one from the ex-Varoilles estate (planted in the '60s) and one from the historic Misset holdings (planted in the '90s), totalling 1.15ha, making Couvent the biggest producer in Champonnet. This is an extension of Ruchottes-Chambertin, just before the Combe de Lavaux. Complex soils, with varying topography. The vines are 30-60 years old. A flinty, darkly berried nose leads into a palate of supple, tender, ripe dark berry fruit and liquorice, with velvety tannins and fresh acidity. 100% destemmed. 11 barrels, two of which were new – the largest volume wine in 2024.

Corney & Barrow Score 17.5+
Recommended drinking from 2027 - 2037

£385/CASE OF 6 BOTTLES, IN BOND UK

● **GEVREY-CHAMBERTIN 1ER CRU LA ROMANÉE MONOPOLE**
2024

Gevrey-Chambertin's La Romanée is a *premier cru* high on the slope, beside the cooling breezes of the *Combe Lavaux*. It is named after the water source that runs below this vineyard. The domaine has one hectare of vines here, with an average age of over 60 years. Half of the plot was originally planted with Chardonnay, before being replaced with Pinot Noir in the '60s. It has 50cm of soil, with a gravel and limestone bedrock, making for a naturally low-yielding site. Pure, dark forest fruit aromas, with blueberry and damson. The palate is spherical and bright, darkly berried, with tactile limestone energy from the mid-palate through to the finish. Seven barrels, of which one was new. 100% destemmed.

Corney & Barrow Score 18
Recommended drinking from 2028 - 2038

£465/CASE OF 6 BOTTLES, IN BOND UK

● **CHARMES-CHAMBERTIN GRAND CRU AUX MAZOYÈRES**
2024

An old friend of C&B, this was the top wine of the former Domaine des Varoilles. Philippe has coaxed out its refined side, limiting new oak and extraction and adapting to the vintage. Domaine du Couvent has 0.38 hectares, situated on the calcareous soils of the upper part of Mazoyères-Chambertin, opposite Latricières. This was planted in the '50s and '70s. Ripe raspberry aromas, with a line of flinty cassis and blackberry. The palate is fine yet robust, textured and darkly berried, with dark peppery spice. 100% destemmed. Only two barrels were made of the usual five.

Corney & Barrow Score 17.5
Recommended drinking from 2030 - 2042

£855/CASE OF 6 BOTTLES, IN BOND UK

● **CHAMBOLLE-MUSIGNY LES QUARANTES OUVRÉES**
2024

Named after the size of its plots – 40 *ouvrées* or 1.77 hectares. This is from the historic Paul Misset estate, from 12 plots covering nine *climats*. Most of the vines are over 40 years old. Comdemennes, below Charmes, is the largest plot. A lovely red berry and rose petal nose, so pretty. The palate is sappy and fine, the dense raspberry fruit balanced by juicy acids, tapering towards a long, focussed finish. Paul described how the malic acid was higher than ever here, resulting in a “real malolactic”. 100% destemmed. Only seven barrels in 2024, of which one was new, compared to 20 barrels in 2023. 16hl/ha.

Corney & Barrow Score 17.5+
Recommended drinking from 2027 - 2037

£320/CASE OF 6 BOTTLES, IN BOND UK

● **CHAMBOLLE-MUSIGNY CLOS DE L'ORME**
2024

This is from a plot of eight *ouvrées* (0.36 hectares) within the larger *climat* of Clos de l'Orme and bordering the *premiers crus* sites Les Charmes, Aux Combottes and Aux Échanges. A gentle stony slope aids drainage. The vines were replanted at various stages, from the 1940s to the last decade (mostly 1950s). These are decomposed limestone alluvial soils. This is perfumed, offering crushed rose petals on the nose, then a tactile palate of bright raspberry fruit and fine, sappy spices. More structured than Les Quarantes Ouvrées, with greater ageing potential. Four barrels were made.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2028 - 2038

£330/CASE OF 6 BOTTLES, IN BOND UK



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● **CHAMBOLLE-MUSIGNY 1ER CRU
LES FEUSSELOTTES**

2024

Made since the 2021 vintage. This 0.42-hectare site runs from the southern side of Chambolle-Musigny to the *premiers crus* Charmes, Les Grands Murs and Chatelots. The vines were planted in the 1970s. The name Feusselotte is derived from the word 'Feusse', or 'hollow', referencing the vineyard's topography. The soils are shallow, with compact, rich Comblanchien limestone and marl. This was acquired from La Pousse d'Or, in exchange for some Charmes. Bright, saturated raspberry fruit and a juicy, fleshy aspect to the palate. Expressive fruit meets a tightly packed structure that needs time to meld. 100% destemmed. Seven barrels in 2024 — this was surprisingly generous, with large berries.

Corney & Barrow Score 17.5+
Recommended drinking from 2028 - 2038

£485/CASE OF 6 BOTTLES, IN BOND UK

● **VOSNE-ROMANÉE LES BARREAUX**

2024

Philippe and Paul have two plots, covering 0.75 hectares, in the *lieu-dit* Les Barreaux, which sits above Richebourg, Cros Parantoux, Aux Brûlées and Les Petits Monts, high on the slope. The vines are planted over a thin calcareous topsoil with over 60% limestone. Part of the vineyard is cooler, facing north, while the remainder faces east. A dark, perfumed nose, leading into a palate of pure, stark minerality, framed by fine, fruit-coated tannins. This is a serious, linear, defined Vosne of pristine perfume. 5.5 barrels in 2024, of which one was new (versus 17 barrels in 2023). 100% destemmed.

Corney & Barrow Score 17 - 17.5
Recommended drinking from 2029 - 2039

£345/CASE OF 6 BOTTLES, IN BOND UK

● **NUITS-SAINT-GEORGES 1ER CRU
AUX MURGERS**

2024

The domaine's smallest plot, at 0.24 hectares. Philippe thinks the proximity to Vosne-Romanée is seen in this *cuvée's* elegance. Domaine du Couvent's plot is mid-slope, planted with very old vines. Along with its Clos de Vougeot, these are the oldest vines of the estate. Sweet spices, exuberant and totally different from the rest of the range. Inky dark fruit and a sort of Châteauneuf-style density and sweetness. 100% whole-bunch fermentation. One-year-old barrels.

Corney & Barrow Score 17.5+
Recommended drinking from 2029 - 2040

£425/CASE OF 6 BOTTLES, IN BOND UK

● **CLOS VOUGEOT GRAND CRU
"AUX ORIGINES"**

2024

Domaine du Couvent has two plots in the Clos de Vougeot, planted in 1950. The smallest plot is in the lower part of the Clos (0.7ha, always destemmed) whilst the second, and largest (1.4ha), is close to Vosne-Romanée, near the holding of Liger-Belair. Philippe and Paul vinified two *cuvées*, from the top and the bottom. This is just the top part, which was 50% whole-bunch fermented. A very pretty rendition of Vougeot on the nose, leading into a palate of tactile dark berry fruit, with firm grip which will soften during *élevage*. Four barrels, of which one was new, so 25% new oak. Almost no press juice.

Corney & Barrow Score 17.5
Recommended drinking from 2029 - 2040

£845/CASE OF 6 BOTTLES, IN BOND UK





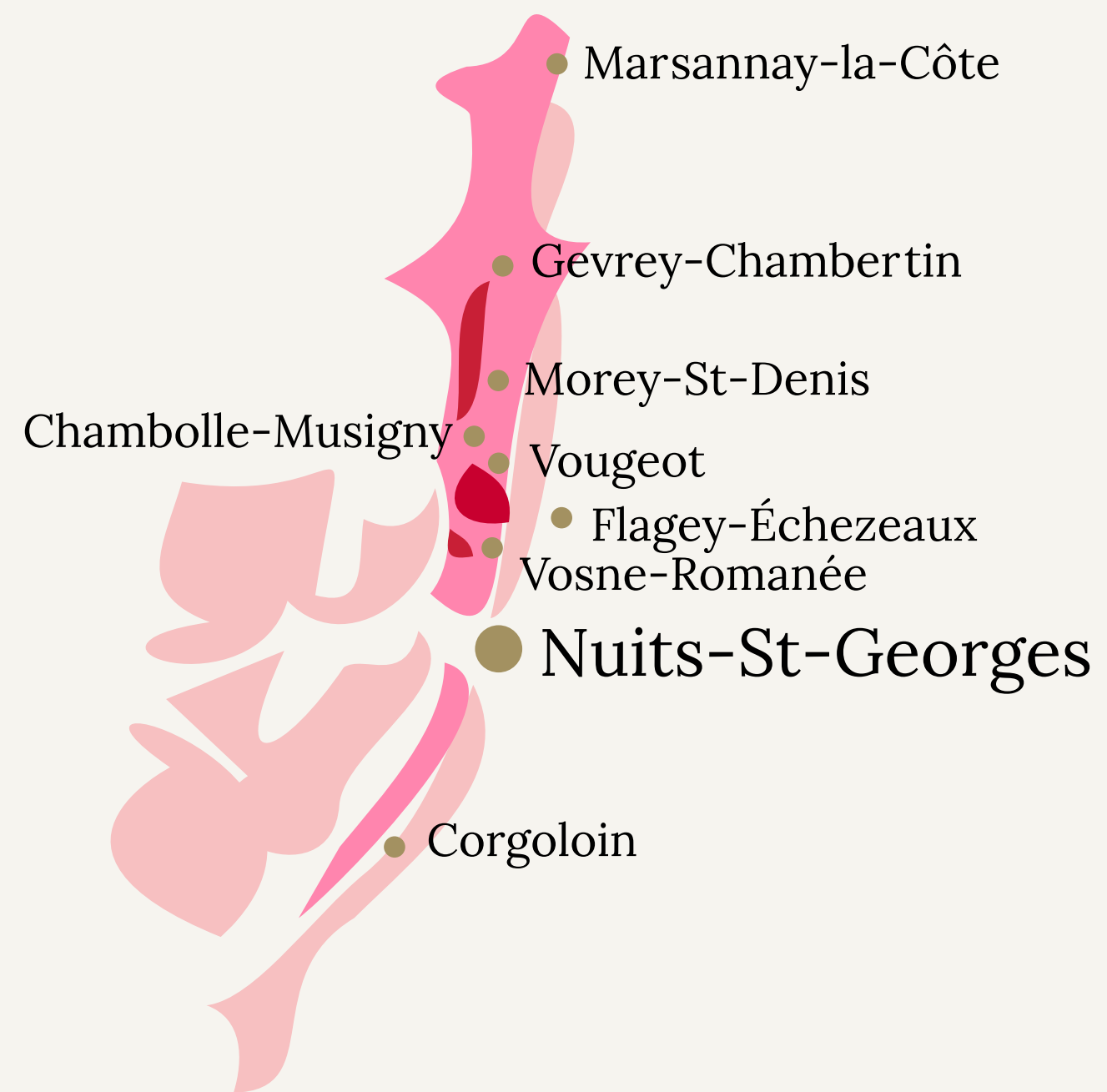
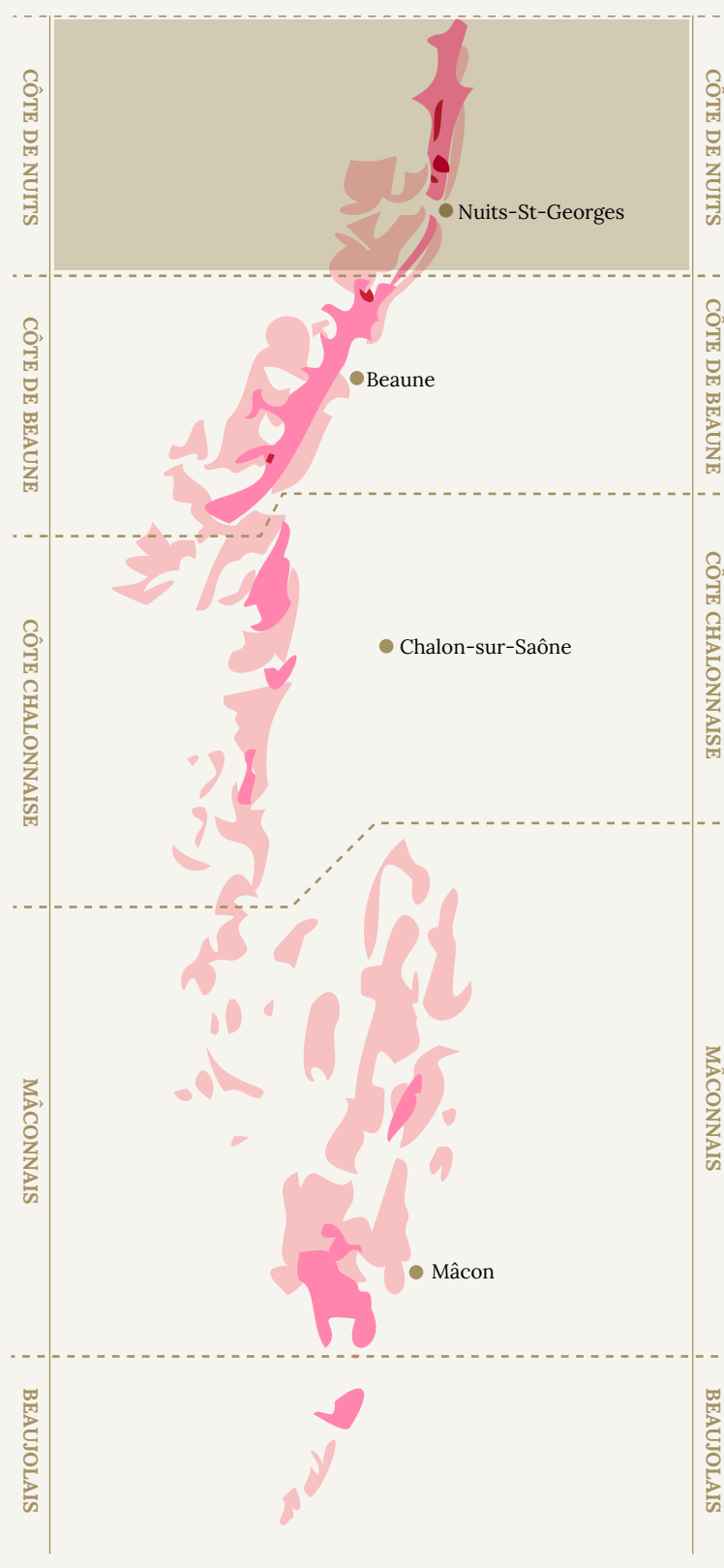
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CÔTE DE NUITS

The northern half of the Côte d'Or escarpment, the Côte de Nuits stretches around 30km from Chenôve, on the southern limits of Dijon to Corgoloin, just before the hill of Corton.

Just 200-800m wide, this illustrious region covers 3,600 hectares. From north to south, it encompasses the principal villages of Gevrey-Chambertin, Morey-Saint-Denis, Chambolle-Musigny, Vougeot, Vosne-Romanée, Échézeaux and Nuits-Saint-Georges. The last of these bestows its name on the Côte itself.

The lower slopes of the Côte de Nuits are more fertile, whilst the higher reaches have sparser topsoil and offer less vine vigour. The sweet spot lies on the mid-slopes. Here, you can find an impressive number of *premiers crus*, and the majority of Burgundy's *grands crus*.

Renowned as the epicentre of Pinot Noir, this subregion produces some of the world's most sought-after reds in tiny quantities. Silky, complex and long-lived, they can command high prices with good reason. The whites are not to be overlooked, with a handful of producers making elegant, high-quality Chardonnay.

Simply put, the Côte de Nuits is home to some of the greatest wines in the world.



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GEVREY-CHAMBERTIN

For many, Gevrey-Chambertin needs little introduction. Home to some of the world's most iconic reds, it has been a source of prestigious Pinot Noir for centuries – in fact, Gevrey-Chambertin was believed to be Napoleon's favourite wine.

In 1847, Gevrey hyphenated its name to that of its finest vineyard, Chambertin, which was dubbed the 'king of wines and wine of kings' – a phrase that still resonates today.

Stretching across 410 hectares, from Brochon in the north to Morey-Saint-Denis in the south, it is the largest wine producing village within the Côte d'Or. It includes an astonishing nine *grands crus*, more than any other village, which are matched if not surpassed by a handful of *premiers crus*.

The complexity and variety of styles on offer here are owing to the diverse *terroir* and world-renowned winemakers.



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FREQUENTLY ASKED QUESTIONS

WHAT IS EN PRIMEUR?

A traditional pre-ordering system of fine wines that originated in Bordeaux, *en primeur* translates as ‘the first’, referring to wines being available to purchase at first release prices. These wines are typically still in barrel at the point of purchase and not bottled and shipped to the UK until a year or more later. The first release price excludes duty and VAT, which are payable at the prevailing rates upon release from our bonded warehouse.

WHAT IS A BONDED WAREHOUSE?

A government-approved secure facility where wines are received in the UK and stored without immediate payment of customs duties or VAT. The wine arrives at a specific customs-controlled area of the warehouse under strict security and inventory controls. Wines stored here are considered in transit until the duties are settled. Corney & Barrow has its own bonded warehousing where all wines bought *en primeur* are stored upon arrival in the UK. Only when the wines are released from the bonded warehouse (for example, delivered to a customer’s residence) is the duty and VAT payable.

WHEN SHOULD I EXPECT SHIPMENT?

Shipment of the wines in this offer to our bonded warehouse will take place between February 2026 and January 2027. For specific producer shipment dates, please enquire.

WHAT DO THE PRICES INCLUDE?

All prices in our Burgundy offer are quoted in bond by the case. This means the prices include shipping and insurance costs, but they exclude duty and VAT. Wines are only available for purchase by the case unless stated otherwise.

WHAT IS THE AVAILABILITY OF THE WINES OFFERED?

Quantities available vary depending on the wine, this is especially relevant given the 2024 crop was small in particular areas/ for certain producers. Stocks of certain wines will be allocated subject to demand. For further information on specific wines, please contact your C&B sales rep, or contact us at sales@corneyandbarrow.com.

WHAT ARE THE DELIVERY & STORAGE TERMS?

Once the domaine has bottled their wines, they will be shipped to our bonded warehouse in the UK. Upon receipt of the wines at our warehouse, you will be notified via email, and the wines will be listed on your reserves statement. You can elect to either keep the wines in our warehouse for a storage fee, have them moved to another storage facility, or delivered to your home. If you choose to remove the wines from our bonded warehouse, you will be required to pay duty and VAT at the prevailing rates. Delivery can be arranged via your C&B sales rep.

Certain offers are sold subject to specified storage terms. These terms are typically in relation to the rarest, allocated wines and are outlined in the individual offer at the time of release.

HOW DO I ORDER?

Please contact your C&B sales rep with a list of wines you would like to order, and they can confirm availability and offer further advice. If you don’t already have a C&B sales rep, or you’re unsure of who handles your account, please contact sales@corneyandbarrow.com. Certain wines will also be available to purchase via our website with an online account. The full list of available online wines can be found [here](#).

HOW DO I AMEND AN ORDER?

Please contact your C&B sales rep as soon as possible so we are able to either enquire about additional quantities on your behalf, or re-allocate wines from your original order. If you’re unsure about who handles your account, please contact us at sales@corneyandbarrow.com.

Burgundy 2024 En Primeur Online

For information on our Burgundy producers, individual offers, blogs, podcasts, and wines available to purchase online, see our Burgundy 2024 Hub.

FIND OUT MORE



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