



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Bourgogne Aligoté

2021

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Aligoté

03

Pairing:

Grilled fish, oysters, strong goat cheese, tabouleh, gougères pastries, snails with garlic butter

04

Serving:

Temperature: 11-12°C



Vineyard Cultivation:

Domaine Confuron-Gindre was established six generations ago in Vosne-Romanée and is located on Rue de La Tâche. François Confuron-Gindre owns a myriad of ideally located vineyards across 11 hectares, with five village wines, across the aforementioned villages; four Premier Crus in Vosne-Romanée; and the one Grand Cru from Échezeaux. These are old vines planted on the bottom of the hills, the Aligoté grape variety is revealed on a deep and clay-limestone soil which consequently remains very humid land.



Vinification:

The aging is not done in barrels but in vats, in order to keep the tension, the acidity and the freshness of the Aligoté grape variety.



Tasting Notes:

This wine is all the more pleasant to taste when it is still young, because it retains a beautiful freshness with aromas of citrus fruits such as grapefruit and lemon.



Soil Type:

Clay Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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