



**CLOS CACHET**  
the finest French wines

---

# DOMAINE CONFURON-GINDRE

## Bourgogne Chardonnay

### 2021

---

01

**Provenance:**  
Burgundy

02

**Grape Variety:**  
100% Chardonnay

03

**Pairing:**  
Cheese, white meats, fish, and seafood.

04

**Serving:**  
Temperature: 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. From vines planted in 2012, this is a youthful representation of the terroir.



#### **Vinification:**

The aging is done 10 months in barrels, the time that the malolactic fermentation happens. The wine then gains in fat and receives a "toasted" side of the wood which enhances it even more.



#### **Tasting Notes:**

Complicity and a beautiful richness in the mouth. With a viscous mouthfeel, it is well-balanced on the palate with ripe fruit and a nutty complexity showing through even at this early stage. Savoury and deep but bright and fresh as well



#### **Soil Type:**

Clay limestone



#### **Method:**

Sustainable

---

**Clos Cachet**

20 Capella Crescent, Moorabbin VIC 3189  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

