



**CLOS CACHET**  
the finest French wines

# DOMAINE CONFURON-GINDRE

## Bourgogne Rouge

### 2021

01

**Provenance:**

Vosne-Romanée, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Duck confit, sweet and sour  
pork, mushroom pasta and  
cheese platters

04

**Serving:**

Temperature: 14°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. The Burgundy Pinot Noir cuvée is a blend of a few plots, all with their own characteristics and located in different places in Vosne-Romanée. The total area is around 2.46 ha where there are vines up to 80 years old. The youngest being from 1992.



**Vinification:**

Destemmed and vinified with minimal sulphur until after the malolactic fermentation. This wine is aged for 18 months before release, one year in French oak barrels and six months in bottle. It undergoes a short passage in barrels in order to soften some tannins.



**Tasting Notes:**

This pure-fruited gem is an intense, structured Pinot Noir. The Bouquet provides an explosion of cherries and raspberries with earthy aromas of figs and mushrooms, leading to a dense tannin structure.



**Soil Type:**

Clay Limestone



**Method:**

Sustainable

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