



**CLOS CACHET**  
the finest French wines

# DOMAINE CONFURON-GINDRE

## Coteaux Bourguignons Rouge

### 2021

01

**Provenance:**  
Burgundy

02

**Grape Variety:**  
Pinot Noir & Gamay

03

**Pairing:**  
Pork, roast chicken, Thai beef  
salad, and charcuterie

04

**Serving:**  
Temperature: 15°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 Coteaux Bourguignon is a buoyant, entry-level classification, which highlights Burgundy's fun and approachable side. It is a blend of 2/3 Pinot Noir and 1/3 Gamay hailing from a few plots, located at several different locations throughout Nuits-St-Georges and Vosne-Romanée.



#### Vinification:

The wine is fully destemmed, fermented and aged in stainless steel vats. Minimal sulphur until after the malolactic fermentation.



#### Tasting Notes:

The bouquet is lush and seductive, presenting zippy blackberry and raspberry fruit, peppered beef, mushrooms and black tea leaves. On the palate, the wine coats the mouth with a delicious mixed berry profile and silky, polished tannins. It's a finessed rendition, something that is hard to find at this level.



#### Soil Type:

Clay limestone



#### Method:

Sustainable

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**Trade Portal**

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