



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Echézeaux Grand Cru

2021

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Venison, veal, duck, quail,
kangaroo, smoked meats and
charred eggplant

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 Échézeaux. On an area of 30 ares 17, the Grand Cru Echézeaux expresses an important power remaining all the same in elegance. The feet are between 50 and 90 years old, which gives a lot of small berries.



Vinification:

30% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. About 50% new barrels are added to this cuvée and aged for 18 months. Because of its power, the new barrel goes very well with this wine and gives it a "toasted" side.



Tasting Notes:

A clear mid purple, with depth. A solid nose, Domaine Confuron-Gindre's style being more in that direction than ethereal, yet the tingle factor is there behind and the fruit is more in the red zone. A tannin or two still to surmount, but this should come together. Drink from 2028-2036. 92-95 points, Jasper Morris, IB.



Soil Type:

Clay Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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