



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Gevrey Chambertin

2021

01

Provenance:

Gevrey Chambertin, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Furred or feathered game, rib steak, lamb, fillet of pikeperch or tuna in red-wine sauce

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. Composed of 3 plots of 30 to 50 years old, the vines are planted on shallow soils giving a more airy wine, focused on red fruits.



Vinification:

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. The passage in barrels allows it to gain in flexibility, about 30% of new barrels are added in this cuvée.



Tasting Notes:

Pretty pink purple, delightfully perfumed. Picked last and riper. There is still a little white pepper from the whole bunch but not the greener type of pepper. A harmonious long finish, very promising. Drink from 2025-2030. 90-91 pts, Jasper Morris, IB.



Soil Type:

Shallow brown limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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