



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Nuits-Saint-Georges

2021

01

Provenance:

Nuits-Saint-Georges, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Roast lamb, rib steak, or breast of fattened duck, carp in red-wine sauce, soft centred cheeses

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. Cuvée composed of 4 plots on the southern border of Vosne-Romanée, the age of the plots ranges from 15 to 80 years for a total area of 1.34 ha.



Vinification:

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. The whole cuvée spends 18 months in barrels with 20% to 30% new barrels.



Tasting Notes:

Older vines on the Vosne side of the appellation. Really intense black with purple rim. Lush luxuriant cherries, sun-dried but sumptuous. There is a huge weight of fruit with good acidity, and a very long finish in this lush style. (2020 review) Jasper Morris, IB.



Soil Type:

Pebbly alluvium soil



Method:

Sustainable

Clos Cachet

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Trade Portal

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