



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Vosne-Romanée 1^{ER} Cru 'Les Beaumonts'

2021

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Duck and 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 Échezeaux. Les Beaumonts is a fairly young vine planted in 1994. The exposure of this plot is in the direction of the hillside, facing due East above the plots of Echezeaux. Located mid-slope, it receives strong light giving good photosynthesis and good maturity.



Vinification:

30% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation.



Tasting Notes:

A rich concentrated purple, with a high-class classical bouquet, darker than Brûlées but fine and with a suggestion of elegance. This is absolutely seamless on the palate with a more complete structure without showing anything too firm in the tannins. A particularly persistent finish, this is a classic in the making. This reached 13% on its own. Drink from 2028-2036. 94-96pts, Jasper Morris, IB.



Soil Type:

Stoney clay-limestone soils.



Method:

Sustainable

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

