



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

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

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. The plot Les Brûlées is a very interesting climat to work, it is located in the Combe Brûlées. "Combe being the name expressing a small closed valley". The plot represents 11 ares 70 with vines over 50 years old.



Vinification:

33% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation.



Tasting Notes:

Bright mid purple, more floral than the Suchots. This is exceptional, with thrilling bright deep red fruit, raspberry with a strawberry edge, not much of the smoky aspect of the vineyard (found in hotter years), currently showing the oak a touch. Potentially very exciting. Drink from 2027-2035. 93-95 points, Jasper Morris, IB.



Soil Type:

Clay Limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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