



**CLOS CACHET**  
the finest French wines

# DOMAINE CONFURON-GINDRE

## Vosne-Romanée 1<sup>ER</sup> Cru 'Les Chaumes'

### 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 Échezeaux. Located above Clos de Réas, the origin of the word "Chaumes" would come from the fact that these lands remained fallow for a long time before being planted. Les Chaumes is one of the oldest plots on the estate, planted in 1919 and 1920, there are still 100-year-old vines there.



**Vinification:**

30% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. The barreling is done over 18 months like the rest of the range with an addition of 40% new barrels.



**Tasting Notes:**

A solid rich deep purple, powerful stuff. The backward bouquet still indicates depth. A rich deep mouthful with a refreshing tingle, though just 15% whole bunch vinification was used. Darker fruit behind, this tastes like a classic year and possibly to be preferred to a hot one. Drink from 2027-2034. 92-95 points, Jasper Morris, IB.



**Soil Type:**

Clay Limestone



**Method:**

Sustainable

**Clos Cachet**

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

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

