



**CLOS CACHET**  
the finest French wines

# DOMAINE CONFURON-GINDRE

## Vosne-Romanée

### 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. Appellation resulting from a blend of 10 parcels in Vosne-Romanée with a total area of 2.37 ha. Each parcel brings its own typicality to the blend. There are vines aged 30 to 70 years old, all located near the village such as Hautes Maizieres, Communes, Prés de la Folie.



**Vinification:**

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. This wine will be aged in barrels over a period of approximately 18 months with 20% to 30% new barrels depending on the year.



**Tasting Notes:**

The bouquet has bright and dense aromas of ripe dark fruit with hints of dried violet, rose petal and smoky spice. The palate is classy and penetrating, with strong aromas of redcurrant and black cherries, alongside brisk acidity and minerality that precedes a pepper-and-spice stem influence, energising the black fruit and violet flavours.



**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

