



CLOS CACHET
the finest French wines

DOMAINE CONFURON-GINDRE

Vosne-Romanée 'La Colombière'

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. This cuvee is 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 from 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:

Healthy grapes so one third whole bunch vinification. A fine medium deep red purple. The bouquet shows some class though still at an early stage. On the palate the fruit digs deeper while the final tannins are well matched with enough light acidity. Good length too. Drink from 2025-2030. 90-92 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
Instagram: @closcachet

