



CLOS CACHET
the finest French wines

EDOUARD CONFURON

Bourgogne Aligoté

2022

01

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Aligoté

03

Pairing:

Grilled fish, oysters, strong goat cheese, tabouleh, gougères pastries, snails with garlic butter

04

Serving:

Temperature: 11-12°C



Vineyard Cultivation:

Edouard Confuron hails from the 6 generation family Domaine, Confuron-Gindre, located on Rue de La Tâche. While working with his father, François Confuron-Gindre, he has slowly – and successfully, created his own distinct style of wines now presented through his own micro-domaine. The 2021 vintage is the first formal representation of Edouard's personal range of wines. He handpicks grapes from a selection of his father's plots across Vosne-Romanée, Gevrey-Chambertin, and Nuits St Georges. These are old vines planted on the bottom of the hills, the Aligoté grape variety is revealed on a deep and clay-limestone soil which consequently remains very humid land.



Vinification:

The ageing is not done in barrels but in vats, in order to keep the tension, the acidity and the freshness of the Aligoté grape variety.



Tasting Notes:

Bottled in the summer, all in tank. Below Morey (where his mother comes from). Kept on lees, more than at the family domaine. Which gives it more stuffing. Fills out the middle very well, juicy yellow fruit, some fresh plums, good acidity, lovely. Five barrels worth. Drink from 2024-2027. 88 points, Jasper Morris, Inside Burgundy.



Soil Type:

Clay Limestone



Method:

Sustainable

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Trade Portal

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