

# EDOUARD CONFURON Bourgogne Rouge 2022

Provenance:

Vosne-Romanée, Burgundy

02

**Grape Variety:** 100% Pinot Noir

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Pairing:

Duck confit, sweet and sour pork, mushroom pasta and cheese platters 04

Serving:

Temperature: 14°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-Romanee, Gevrey-Chambertin, and Nuits St Georges. The Pinot Noir cuvée is a blend of Croix Blanches below Vosne and Corvee Creunille below Morey.



# Vinification:

Destemmed and vinified with minimal sulphur until after the malolactic fermentation. This wine is aged for 18 months before release, one year in French oak barrels and six months in bottle. It undergoes a short passage in barrels in order to soften some tannins.







# **Tasting Notes:**

From vines below Morey and Vosne-Romanée. A lovely bright purple, lifted raspberry and strawberry, good acidity maintains the freshness, very digestible fruit, possibly more body than the family domaine. Leaves a very delicious finish, accentuating the red fruits. Drink from 2025-2028. Jasper Morris, Inside Burgundy.



# **Soil Type:**

Clay Limestone



#### Method:

Sustainable

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