



CLOS CACHET
the finest French wines

EDOUARD CONFURON

Coteaux Bourguignons

2022

01

Provenance:
Burgundy

02

Grape Variety:
90% Gamay
10% Pinot Noir

03

Pairing:
Pork, roast chicken, Thai beef
salad, and charcuterie

04

Serving:
Temperature: 15°C



Grassl
Cru Glass



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 Coteaux Bourguignon hails from a few plots, located at several different locations throughout Nuits-St-Georges and Vosne-Romanée.



Vinification:

The wine is fully destemmed, fermented and aged in stainless steel vats. Minimal sulphur until after the malolactic fermentation.



Tasting Notes:

One third Gamay. Separate plots, vinified together. Half barrel half tank in 2022. Mid purple, essence of raspberry on the nose. Very juicy and jammy in a good way. A lovely glugger with gamay showing prettily at the finish. Drink from 2024-2027. Jasper Morris, Inside Burgundy.



Soil Type:

Clay limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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