



CLOS CACHET
the finest French wines

EDOUARD CONFURON

Gevrey Chambertin ‘Les Seuvrées’

2022

01

Provenance:

Gevrey Chambertin, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Furred or feathered game, rib steak, lamb, fillet of pikeperch or tuna in red-wine sauce

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-Romanée, Gevrey-Chambertin, and Nuits St Georges.



Vinification:

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. The passage in barrels allows it to gain in flexibility, about 30% of new barrels are added in this cuvée.



Tasting Notes:

20% whole bunch vinification. Bright dense purple. The bouquet is exquisite, all the fruit folded in deliciously. Then a burst of additional intensity. Cherry, strawberry, raspberry and white pepper. Fine balance with acid and refined tannins, 50% new wood does not show. Drink from 2027-2034. 91pts, Jasper Morris, Inside Burgundy.



Soil Type:

Shallow brown limestone



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

