



CLOS CACHET
the finest French wines

EDOUARD CONFURON

Nuits-Saint-Georges 'Aux Allots'

2022

01

Provenance:

Nuits-Saint-Georges, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Roast lamb, rib steak, or breast of fattened duck, carp in red-wine sauce, soft centred cheeses

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.



Vinification:

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. The whole cuvée spends 18 months in barrels with 20% to 30% new barrels.



Tasting Notes:

A fermage, with a mix of vine ages. One third new wood, 40% whole bunch vinification. Mid purple, just a little chocolate with the dark red fruit on the nose. Continues on the palate, mixed happily with the white pepper and the dark raspberry. Just enough acidity, still some tannins but they are fine grained. A fine clean long finish. Drink from 2028-2034. 91pts, Jasper Morris, Inside Burgundy.



Soil Type:

Pebbly alluvium soil



Method:

Sustainable

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Trade Portal

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