



**CLOS CACHET**  
the finest French wines

# EDOUARD CONFURON

## Vosne-Romanée ‘Hautes-Maizieres’

### 2022

01

**Provenance:**

Vosne-Romanée, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Venison, veal, duck, quail,  
kangaroo, smoked meats and  
charred eggplant

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 through his negociant. The 2021 vintage is the first formal representation of Edouard's personal range of wines. The vines for this cuvee sit just below “Les Suchots” and Grand Cru “Echezeaux”, and right beside Grand Cru Clos de Vougeot, with the average age of vines 60 years.



**Vinification:**

25% whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. This wine will be aged in barrels over a period of approximately 18 months with 20% to 30% new barrels depending on the year.



**Tasting Notes:**

4.5 barrels, one third new wood and one third whole bunch. A fine mid purple, with lots of energy on the nose, a classical central Vosne. A beautiful density of dark cherry with raspberry in the background, more structure and fine length. Very well done. Drink from 2028-2034. 93 pts, Jasper Morris, Inside Burgundy.



**Soil Type:**

Clay Limestone



**Method:**

Sustainable

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**Trade Portal**

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