

EDOUARD CONFURON Vosne-Romanée 'Le Pré de la Folie' 2022

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Provenance: Vosne-Romanée, Burgundy **Grape Variety:** 100% Pinot Noir

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

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Serving: Temperature: 15°C



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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:

All whole bunches, and vinified with minimal sulphur until after the malolactic fermentation. This wine is aged in barrels.



Tasting Notes:

Fermage. The vines had to be replanted after the winter frost of 1985, and then again after the winter frost of 2009/10 and 161/49 issues - so young vines, giving more juice than skin, 100% whole bunch vinification . One third new wood. A paler colour, and evidently the floral rose petal and peppery style. So clearly quite different, but it is fun, a pretty wine with a little bit of Vosne lurking behind the vinification style. Drink from 2028-2034. 90pts, Jasper Morris, Inside Burgundy.



Soil Type: Clay Limestone

 (\mathcal{O}) Method:

Sustainable

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