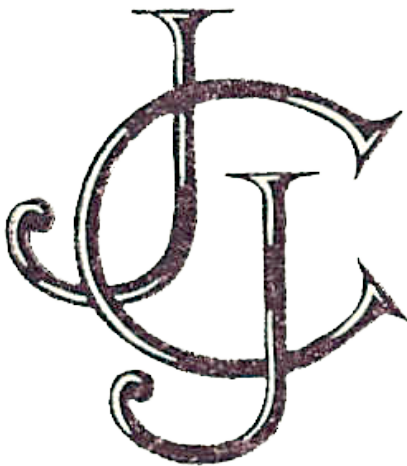


Jean Jacques Confuron

France - Borgogna Côte d'Or - Premeaux



CHAMBOLLE - MUSIGNY

100% Pinot Noir

Production area: Burgundy

Terrain: argillo-calcareo

Harvest: manual

Vinification: Short cold maceration before fermentation 3-4 days, for a total fermentation time of about 14 days before pressing. Decanting for 48 hours and transfer to barrels

Refinement: in 50% new barrels

Color: deep ruby red

Fragrance: red fruit and dried fruit flavors

Flavor: Elegant, sweet, light, dense yet mineral, with excellent length in the mouth

Alcoholic Grade: 13.5% vol



Ownership/Founders Alain Meunier and Sophie Confuron /

Jean-Jacques Confuron

Start of Activity 1988

Vitiviniculture Organic / Biodynamic

Hectares 8

Bottles produced 40.000

In 1988 Alain and Sophie Meunier began running the domaine that belonged to Sophie's father: until that moment they knew next to nothing about vines and wine. They did, however, have a common taste for things well done, and they immediately understood that good wine comes from good vineyards. In order to respect the typicity of each terroir at its best, they have been using natural products to grow the vines since 1990. Some small vineyards are worked with horses, which has been slow and costly since 2003, but which in the end respects the soil, favoring aeration and micro-oxygenation. Alain today represents traditional wines and, with the advantage of an in-depth knowledge of biodynamics, he obtains elegant wines with great potential of ageing. With Nuits-Saint-Georges wines, the smallest edges between the different parcels are clean and marked, and the vintages, even though different, always have a

theme: this is the great resource of the small Domaine in Premeaux.