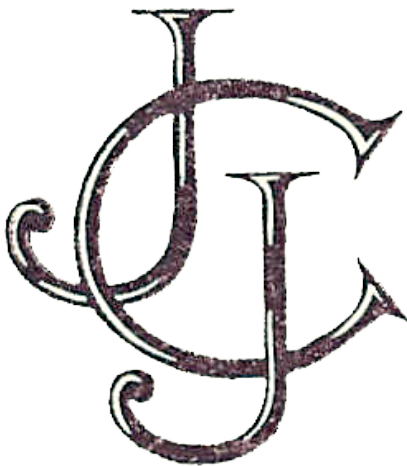


# Jean Jacques Confuron

France - Borgogna Côte de Nuits - 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, now well supported by his son Louis who works alongside him in the Domaine, now represents the wines of tradition through a profound knowledge of biodynamics with the help of which he obtains 'Terroir' wines, elegant and with great potential. 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.