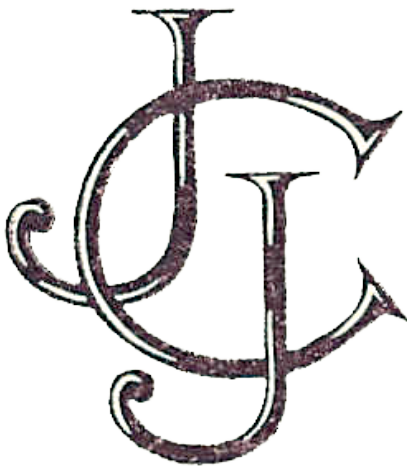


# Jean Jacques Confuron

France - Borgogna Côte d'Or - Premeaux



## NUITS-SAINT-GEORGES PREMIER CRU LES CHABOEUFS

**100% Pinot Noir**

**Production area:** Nuits-Saint-Georges

**Terrain:** argillo-calcareo

**Harvest:** manual

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

**Refinement:** in 70 percent new barrels

**Color:** deep ruby red

**Fragrance:** aromas of black fruits, licorice and underbrush

**Flavor:** sustained tannins and a very pleasant finish with slight hints of wood

**Alcoholic Grade:** 13% 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.