

Jean Jacques Confuron

France - Borgogna Côte de Nuits - Premeaux



ROMANÉE-SAINT-VIVANT GRAND CRU

100% Pinot Noir

Production area: Vosne-Romanée

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

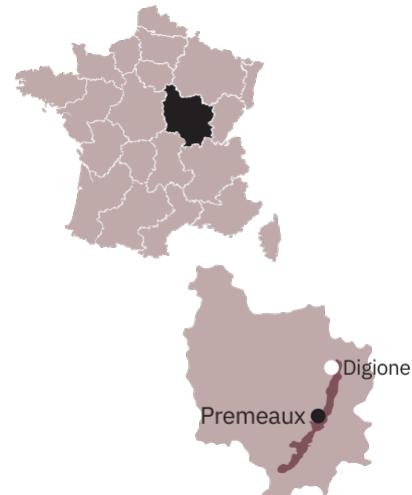
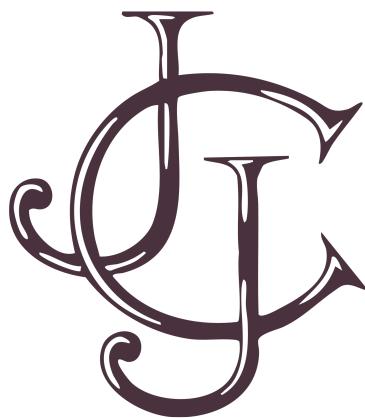
Refinement: in 80% new barrels

Color: deep ruby red

Fragrance: woody aromas of truffle and leather

Flavor: Silky with soft, subtle tannins. Notes of black fruits, full and aromatic structure

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 has passed the baton to his son Louis at the helm of the Domaine, continuing the tradition through a deep understanding of biodynamics, with the help of which elegant 'Terroir' wines with great potential are created. 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.