

DOMAINE J.J. CONFURON / Burgundy



Owner / Winemaker

Sophie & Alain Meunier

Appellation

Nuits-Saint-Georges

Presentation

Domaine Jean-Jacques Confuron is a reference name in the Côte de Nuits, run by Alain and Sophie Meunier, who have shaped the estate since the late 1980s. Working closely together, they have transformed a historic family domaine into a benchmark producer of structured, finely detailed wines.

From the outset of their stewardship, the focus has been on precision in the vineyard and respect for terroir. The domaine has been certified organic since 1989, with careful vineyard work and, in recent years, horse ploughing in selected parcels to further enhance soil vitality and expression.

In the cellar, winemaking is carefully controlled to preserve purity of fruit and vineyard identity. Gentle extraction, controlled fermentations and measured use of French oak barrels produce wines defined by elegance, structure, and ageing potential. The style is recognised for fine tannins, aromatic precision, and balance rather than heavy extraction.

Today, the estate spans around 8 hectares across some of the most sought-after appellations of the Côte de Nuits, including Grand Crus and Premier Crus in Vosne-Romanée, Nuits-Saint-Georges, Chambolle-Musigny and Clos de Vougeot. Production remains small, focused, and highly regarded for its consistency and ageing potential.

The next generation is now involved, with Louis Meunier gradually taking a prominent role in the running of the domaine.

Wines produced

BOURGOGNE ALIGOTE (WHITE)
COTEAUX DE L'AUXOIS PINOT NOIR CLOS DE LA ROMANEE (RED)
BOURGOGNE PINOT NOIR CUVÉE JEUNESSE (RED)
CÔTES DE NUITS VILLAGES LES VIGNOTTES (RED)
CÔTES DE NUITS VILLAGE BLANC LA MONTAGNE (WHITE)
CHAMBOLLE MUSIGNY (RED)
CLOS VOUGEOT GRAND CRU (RED)
NUITS-SAINT-GEORGES 1ER CRU AUX BOUDOTS (RED)
NUITS-SAINT-GEORGES 1ER CRU LES CHABOEUFs (RED)
NUITS-SAINT-GEORGES LES FLEURIERES (RED)
ROMANEE ST VIVANT GRAND CRU (RED)
VOSNE ROMANEE 1ER CRU LES BEAUX MONTS (RED)
CHAMBOLLE MUSIGNY 1ER CRU (RED)

Grape varieties planted

Pinot Noir
Chardonnay
Aligoté

Size of vineyard

8 hectares, including :
Côte de Nuits Villages, Les Vignottes (1.3 ha)
Nuits-Saint-Georges, Les Fleurières (1.2 ha)
Nuits-Saint-Georges 1er Cru, Les Chaboeufs (0.5 ha)
Nuits-Saint-Georges 1er Cru, Aux Boudots (0.3 ha)
Chambolle-Musigny (1.2 ha)
Chambolle-Musigny 1er Cru (0.4 ha)
Vosne-Romanée 1er Cru, Les Beaux-Monts (0.3 ha)
Clos Vougeot Grand Cru (0.5 ha)
Romanée Saint-Vivant Grand Cru (0.5 ha)

Average age of the vines

Village level: 20 to 35 years old
Both 1ers Crus in Nuits-Saint-Georges: 45 years old
Chambolle and Vosne 1ers Crus: 50 years old
Clos Vougeot: 35 years old
Romanée Saint-Vivant: nearly 80 years old.

Location

The cellars are in the small village of Prémieux, just 2km south of Nuits-Saint-Georges. Vineyard holdings in Nuits include Les Fleurières, just below 1er cru Pruliers, and the excellent 1er Cru Boudots on the border with Vosne, just a stone's throw from La Tache. The Chambolle 1er cru comes from two vineyards in the heart of the commune - Les Châtelots and Les Feusselottes. Vosne-Beaux-Monts is directly above Echezeaux, while the domaine's holding in the Clos Vougeot is located in the highest quality upper section of the vineyard.

Soils

Rocky limestone marls, with varying proportions of clay depending on the vineyard.

Viticulture & Winemaking

Following manual harvesting, the red grapes are carefully sorted and fully destemmed without crushing, preserving whole berries to enhance aromatic purity and texture. A cold pre-fermentation maceration of 4 to 5 days allows gentle extraction of colour and fine, supple tannins while maintaining freshness.

Alcoholic fermentation follows under controlled temperatures and lasts around 15 days. The wines are then transferred to barrel for malolactic fermentation and aged for 15 to 18 months, depending on the cuvée.

New oak is used with precision and restraint, ranging from around 50% to 100% depending on the appellation and vintage. Grands Crus may see up to 100% new oak, while Premiers Crus are typically aged with approximately 50–70% new oak.

Racking is kept to a minimum throughout élevage, and the wines are bottled without fining or filtration to preserve purity, structure, and site expression.