

## Pommard Clos des Epeneaux, Comte Armand

Burgundy, France



<b>Product code</b>	DA1020RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Comte Armand
<b>Vintage</b>	2020



Organic



Biodynamic



Vegan



Vegetarian



## Producer

A gha domaine Comte Armand produces the esteemed monopoly Clos des Epeneaux, along with a range of wines from plots located in Volnay and Auxey-Duresses. The Clos des Epeneaux is a magnificent parcel of five hectares acquired by Nicolas Marey at the end of the 18th century. The vineyards are certified organic and cultivated biodynamically. Since Paul Zinetti took over the winemaking in 2014 the wines have evolved further. In the words of Jasper Morris MW they have taken on a more 'enhanced, refined and pure style.' All grapes are de-stemmed with a longer time resting on the skins than many. Paul said from the outset that he wanted to make to make a less tannic wine in the Clos, and one which is more about aromatic length.

## Tasting Notes

From Le Charlemagne. Excellent pale lemon colour. The nose has concentration and character and above all the wonderful pure stone qualities of top Corton-Charlemagne. Very juicy too, lightly saline, definitely stony, something of everything here. Delicious finish.

## Winemaking

As usual, the component parts were tasted individually before the putative blend. The wine from the oldest vines was so structured as to be almost Claret-like; the younger vines delivered plumpness and energy. The blend (55% old, 45% young) was both lively and massive, a stupendous monolith.