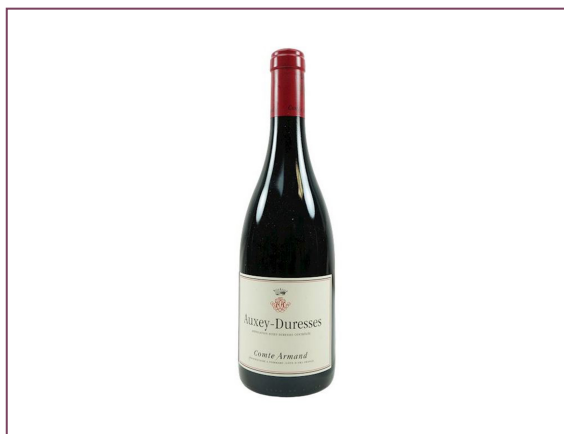


## Auxey-Duresses Rouge, Domaine Comte Armand

Burgundy, France



<b>Product code</b>	DA1421RC
<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>	2021



Organic



Biodynamic



Vegan



Vegetarian

### Producer

A 9ha 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

: its velvety and well-moderated tannins make Auxey-Duresses an ideal partner for delicate or white meats. Its supple attack and its notes of red and black fruits give it a wide range. Its charm shines when paired with cold cuts, roasts of pork or veal, kebabs, rabbit, pasta dishes with herbs, and chicken risottos. Grilled fish also succumbs to its allure. Serving temperature: 15 to 16°C.

### Winemaking

Aged in French oak barrels

