

## Pommard Clos des Epeneaux, Comte Armand

Burgundy, France



<b>Product code</b>	DA1022RC
<b>Grapes</b>	
<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>	2022



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

This is very gorgeous from the off - fat and coolly elegant, superfine chalky tannins, a lovely interplay of fruit and mineral through the mid-palate, sappy and fresh and just gets better and better to the finish: elegance before mass - superb. (the 5+ ha Clos is composed of approximately 80% Petits Epenots and 20% Grands Epenots; the vine ages run from 18 to 80+ years of age and the wine is raised in ~30% new wood). Here the wood treatment is all but invisible with its super-fresh nose of cool and airy red cherry, earth and hint of the sauvage. The racy, intense and beautifully delineated middleweight flavors are not especially dense yet still manage to deliver focused power on the superbly long, balanced and youthfully austere finale. The 2021 Clos is a deceptive wine in that the mid-palate seems entirely supple and accessible yet the firm finish makes clear that it's going to need a decade plus to realize its full potential.