

## Auxey-Duresses 1er Cru, Domaine Comte Armand

Burgundy, France



<b>Product code</b>	DA1220RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<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 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

Impressively deep colour. Paul said he managed to get the extraction done early - the fermentations all happened quite quickly, but early on - when cold - you can get the colour without too much tannin. Just a bit more serious - 30% new wood here. A very pretty, even elegant, nose displays an array of extremely fresh and cool red berry fruit aromas that are subtly suffused with cool earth and forest floor wisps. There is fine mid-palate density to the impressively intense middleweight flavors that exude evident minerality on the firm, youthfully austere and balanced finish.