



Auxey-Duresses 1er Cru, Domaine Comte Armand

Burgundy, France



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| Product code | DA1221RC |
| Grapes | Pinot Noir |
| Country | FRANCE |
| ABV% | 13 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Domaine Comte Armand |
| Vintage | 2020 |



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.

Viticulture

Wines are the very image of the quality of fruit they derive from. With utmost respect toward the grape, our harvest is 100% de-stemmed, keeping most of the berries whole, not crushed.

Winemaking



The winemaking process then goes through three distinct stages: Pre-fermentation maceration period of 5-8 days at a temperature of 13-14°C Spontaneous alcoholic fermentation between 5-10 days Post-fermentation maceration of 3 to 15 days depending on the vintage Most years, the total maceration period lasts about 4 weeks, which is relatively long for traditional winemaking in Burgundy. We believe it is far more beneficial to give the extracted matter sufficient time to structure itself into something more stable and harmonious during vinification.

Awards

Drinking range: 2026 - 2040

Rating: 16.5+

Jancis Robinson OBE MW - www.JancisRobinson.com (Jan 2023)

The 2021 Auxey-Duresses 1er Cru is a blend of two lieux-dits that were less impacted by the frost than elsewhere. It has a perfumed blackcurrant, cassis and violet-scented bouquet that shows a little more precision than the Village Cru. The palate is medium-bodied with a sappy entry, fine acidity and gentle grip with blue fruit towards its relatively opulent finish. Fine.

Drinking range: 2025 - 2040

Rating: 87-89

Neal Martin, www.vinous.com (Jan 2023)

3 barrels instead of 9. No new wood. Fullish purple colour and quite a dark fruit on the nose, showing a touch of reduction on the palate, good acidity and a fruit which follows all the way through.

Drink 2025-2028

87-88/100

Jasper Morris MW