



## Volnay, Comte Armand

Burgundy, France



<b>Product code</b>	DA1624RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Comte Armand
<b>Vintage</b>	2024



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

Exquisite fruit and spice aromas. On the palate, perfect harmony between structure and elegance. rich complex and voluptuous. Its terroir lends great class to this 1er Cru. Very good ageing potential. The Caillerets parcel is one of Volnay's best 1er Crus. A very ripe yet still nicely fresh nose combines notes of poached plum, dark cherry, spice and a touch of warm earth. There is very good density to the robust and muscular middle weight flavors that offer solid depth and persistence on the lightly rustic finale.