

Comte Armand

France - Borgogna Côte de Beaune - Pommard

AUXEY-DURESSES 1ER CRU

100% Pinot Noir

Production area: Breterins, Duresse Terrain: Breterins: bianco e leggero; Duresse: argilloso e bruno Harvest: manual Vinification: Total destemming of grapes, fermentation with indigenous yeasts in wooden vats Refinement: 18 months with a 25 percent share of new barrels Color: dark ruby red Fragrance: aromas of dark berry fruits and spicy notes Flavor: Intense, rich, with well-integrated tannins Alcoholic Grade: 13% vol



key-Duress

Ownership/Founders Comte Armand / Nicolas Marey Start of Activity 1828 Vitiviniculture Organic / Biodynamic Hectares 9 Bottles produced 35.000



Domaine des Epeneaux owes its name to the Clos des Epeneaux, an extraordinary five-hectare parcel created by Nicolas Marey in the late 18th and early 19th centuries. In 1828 the Clos des Epeneaux and its buildings, located in the center of the village of Pommard and known at the time as Fief de Rancy, became the property of the Comte Armand family. In 1994 the Domaine property was expanded, first with a vineyard in Volnay and then with several plots in the commune of Auxey-Duresses. In 1828 the Clos des Epeneaux and its buildings, located in the center of the village of Pommard and known at the time as Fief de Rancy, became the property of the Comte Armand family. In 1994 the Domaine property was expanded, first with a vineyard in Volnay and then with several plots in the village of Pommard and known at the time as Fief de Rancy, became the property of the Comte Armand family. In 1994 the Domaine property was expanded, first with a vineyard in Volnay and then with some plots in the village of Auxey-Duresses. With an area of 5.23 hectares, Clos des Epeneaux is one of the ten largest "monopole" of the Côte d'Or among the 1er cru and grand cru. The age of the vines varies between 30 and 80 years, with a planting density of 12,000 vines per hectare where massive selection is required. The Domaine has been led since 2015 by Paul Zinetti, who on the strength of multiple experiences in Burgundy and outside, one above all alongside Bruno Lafon in Languedoc, follows the dictates of organic and biodynamic agriculture for all the vineyards that make up the property. No herbicides or synthetic molecules in the vineyard, the reintroduction of fruit trees to encourage bee life with interventions reduced to only simple herbal teas or natural decoctions, confirm Domaine Comte Armand as the archetypal Pinot Noir of Pommard.