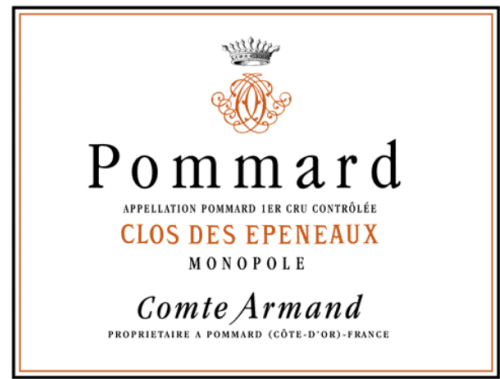


Pommard 1er Cru, Clos des Épeneaux (monopole)

Comte Armand & Clos des Epeneaux



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Pommard 1er Cru

GRAPE VARIETY: Pinot Noir

WINEMAKER: Paul Zinetti

VINEYARD: 5.2 ha. planted between 1930 and 1986 over brown clay soil and hard limestone bedrock.

VITICULTURE: Certified organic (by Ecocert) with biodynamic methods.

WINEMAKING: 4 different blends, based on vine age, are vinified and aged separately. 100% de-stemmed but not crushed. Pre-fermentation maceration period of 5-8 days at a temperature of 13-14°C; then spontaneous ambient yeast fermentation for 5 to 10 days and finally post-fermentation maceration for 3 to 15 days (depending on the vintage).

AGING: Aged for 22 months on lees in older barrels (40% new oak).

BOTTLING: Blended before bottling.

