

DOMAINE DE LA POUSSE D'OR

Volnay 1er Cru 'Clos de la Bousse d'Or' Élevé en Amphore (Aged in Amphorae)

Domaine de la Pousse d'Or has for decades been the collector's choice for expressive, memorable wines from Burgundy's most hallowed terroirs, and is unquestionably one of the Burgundian elite. The history of Pousse d'Or in Volnay underscores its influence throughout the ages. In 1855, the winery was part of a larger domaine that included Romanée-Conti and Clos de Tart. In 1997, Patrick Landanger purchased the winery and its vineyards. In the mid-2000s, Landanger added an impressive collection of Côte de Nuits vineyards (from Domaine Moine-Hudelot) to his portfolio. The estate's dedication to natural viticulture (the estate is not certified but has followed organic principles for years) is serious. Vineyards are cared for without the use of pesticides or herbicides and are regularly plowed.

WINERY: Domaine de la Pousse d'Or

WINEMAKER: Patrick Landanger

ESTABLISHED: 1954

REGION: FRANCE • Burgundy • Volnay

APPELLATION: Volnay AOC

BLEND: 100% Pinot Noir

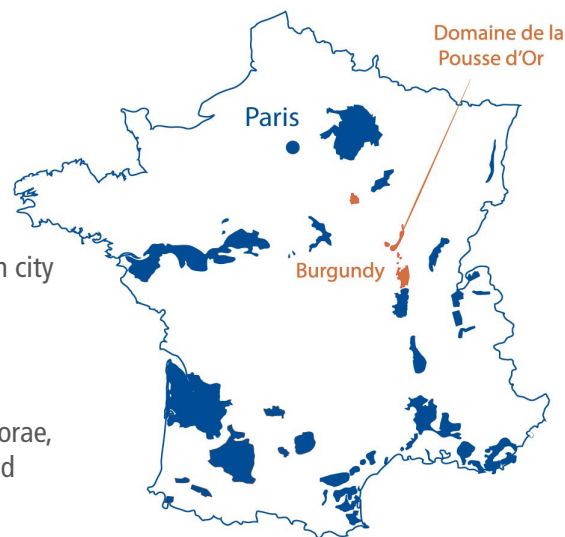
VINEYARDS: Estate monopole. Walled vineyard is located near the town city hall (mairie). Soils combine marl and limestone-clay scree.

AGE OF VINES: 30-60 years

WINEMAKING: Hand-harvested. Destemmed. Cold maceration for one week; fermented on indigenous yeasts in tank. Aged in terracotta amphorae, sourced from Italy, for 15 months. Moved via gravity; bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, dark chocolate, warm leather, minerals. Fine-grained, precise and juicy; tangy red fruit blends with notes of wildflowers and minerals.

PAIRING SUGGESTIONS: Flank steak with pepper; oeufs en meurette (poached eggs in red Burgundy); aged French cheese



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