



DOMAINE DE LA POUSSE D'OR

Chevalier-Montrachet Grand Cru

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 sustainable viticulture, following biodynamic principles, 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: Benoît Landanger

ESTABLISHED: 1954

REGION: FRANCE • Burgundy • Volnay

APPELLATION: Chevalier-Montrachet AOC

BLEND: 100% Chardonnay

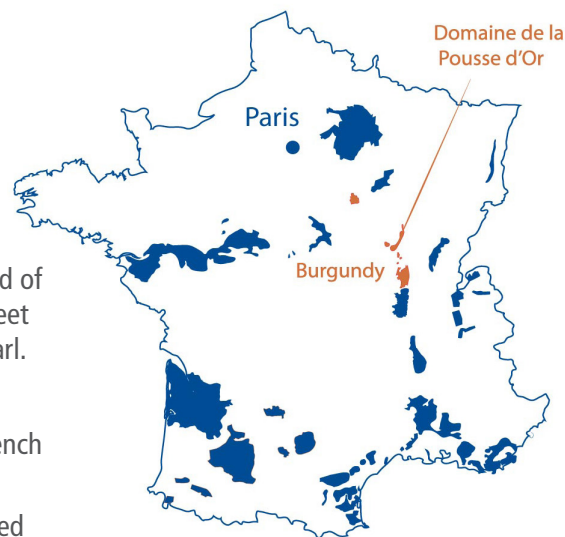
VINEYARDS: In the village of Puligny-Montrachet, the grand cru vineyard of Chevalier-Montrachet sits above Le Montrachet, between 780 and 900 feet in altitude, facing east/southeast. Soils are stony, with limestone and marl.

AGE OF VINES: 20-60 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels (50% new). Aged in barrel (50% new) for one year.

TASTING IMPRESSIONS: Aromas of apple, orange peel, fresh and cooked pineapple, fresh almonds, light baking spices. Full-bodied; refined.

PAIRING SUGGESTIONS: Rich shellfish, such as lobster or shrimp; fish with cream sauce; roast chicken with foie gras



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