

DOMAINE DE LA POUSSE D'OR

Pommard 1er Cru 'Jarollières'

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: Pommard AOC

BLEND: 100% Pinot Noir

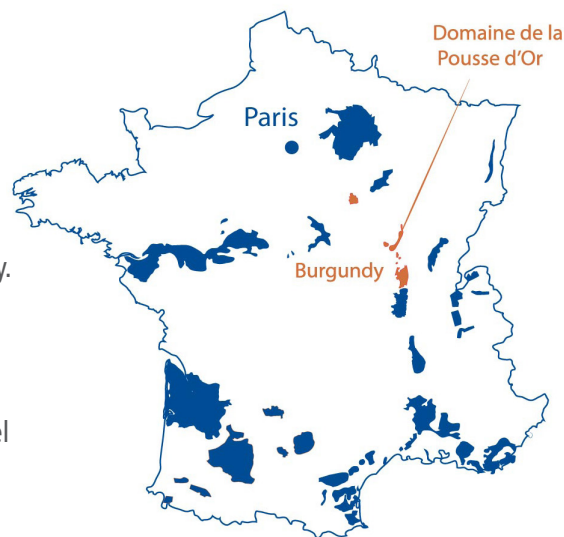
VINEYARDS: Three acres total this east-facing premier cru, bordered by a stone wall upslope. Soils are limestone, with a large percentage of clay. One-third planted in 1925; the rest in 1960s, 1970s and 1990.

AGE OF VINES: 30-100 years

WINEMAKING: Hand-harvested. Destemmed. Cold maceration for one week; fermented on indigenous yeasts in tank. Aged in French oak barrel (30% new) for 18 months. Minimal sulfur addition. Moved via gravity; bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, black raspberry, dusty chocolate. Earthy, textured, yet refined; medium tannins, ripe flavors of black and red fruits.

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



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