

DOMAINE DE LA POUSSE D'OR

Santenay 1er Cru 'Clos Tavannes'

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: Santenay AOC

BLEND: 100% Pinot Noir

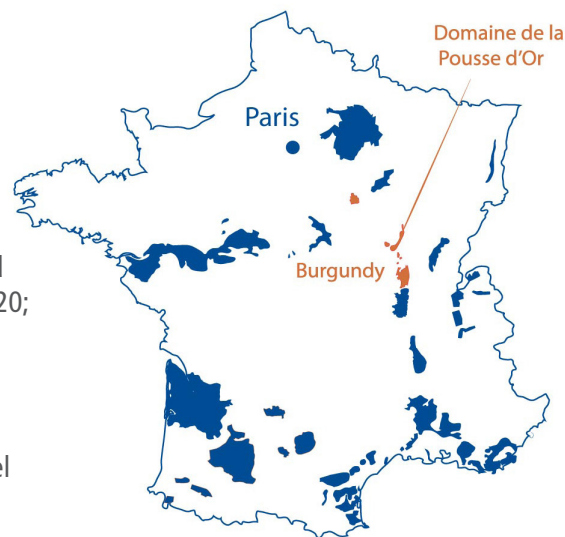
VINEYARDS: Estate vines total five acres in this east-facing premier cru, surrounded by an ancient stone wall on three sides. Soils are compacted limestone, with some marl. One-third of the vineyard was planted in 1920; the rest in the 1960s, 1970s and 1990s.

AGE OF VINES: 20-100 years

WINEMAKING: Hand-harvested. Destemmed. Cold maceration for one week; fermented on indigenous yeasts in tank. Aged in French oak barrel (20% new) for 18 months. Minimal sulfur addition. Moved via gravity; bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black raspberry, licorice, underbrush, light peppery herbs. Ripe and round; medium tannins.

PAIRING SUGGESTIONS: Roasted pork with herbs; flank steak with pepper; aged French cheese



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