



DOMAINE DE LA POUSSE D'OR

Echezeaux 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; today his son, Benoît, makes the estate's wines. Pousse'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: Echezeaux AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines total a quarter-acre from lieu-dit 'Poullailères,' located in the heart of grand cru Echezeaux.

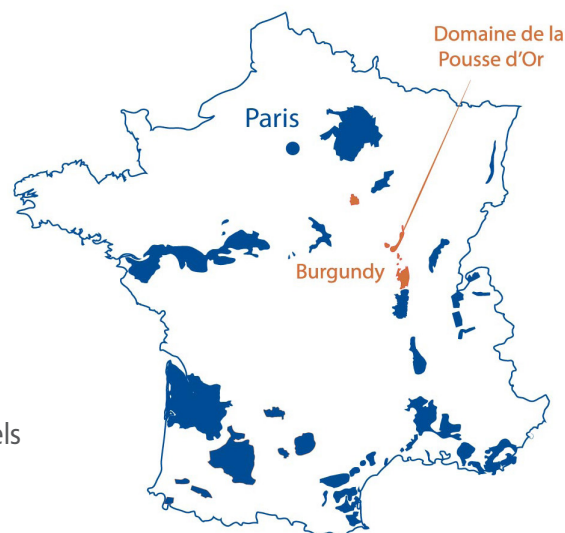
AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Destemmed. Cold maceration for one week; fermented on indigenous yeasts in tank. Aged in French oak barrels (approx. 20% new) for 12 months. Minimal added sulfites. Moved via gravity; bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black fruit, incense, mocha notes, crushed stones. Structured yet suave; fine-grained tannins.

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

NOTES: Recent vineyard purchases, including this parcel of Echezeaux, is not directly estate-owned, but managed by a holding company owned by Benoît Landanger; it is vinified however exactly like all other estate wines.



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