



DOMAINE DE LA POUSSE D'OR

Gevrey-Chambertin 1er Cru 'La Perrière'

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

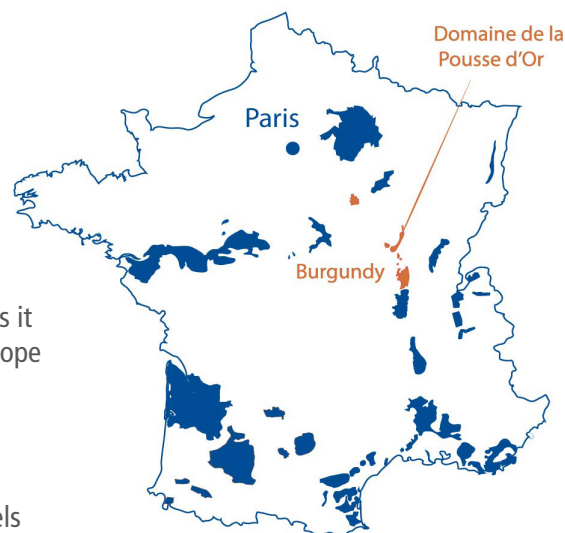
VINEYARDS: The estate is leasing vines in this 2/3-acre parcel, and farms it along biodynamic principles. 'La Perrière' is near the village, and downslope from grand cru Mazis-Chambertin.

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 purple fruit, crushed stones, smoke. Structured; fine-grained tannins.

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



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