

DOMAINE DE LA POUSSE D'OR

Volnay 1er Cru 'Clos de 60 Ouvrées'

Élevé en Amphore

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: Volnay AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate monopole. East-facing, walled vineyard located near the border with Meursault, in the southeast corner of the village. Soils combine marl and limestone-clay scree.

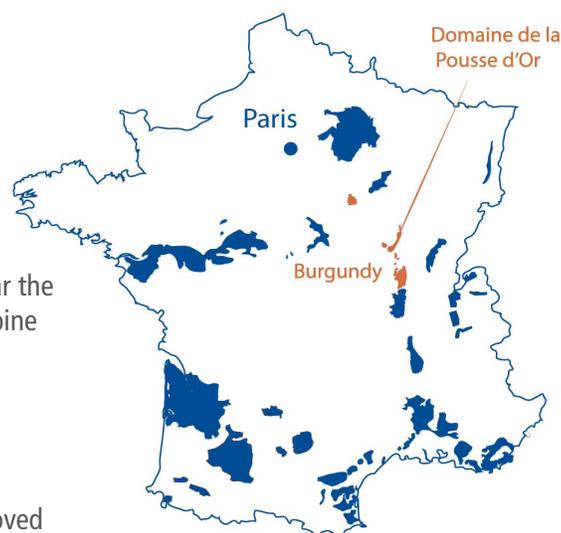
AGE OF VINES: 30-60 years

WINEMAKING: Hand-harvested. Destemmed. Cold maceration for one week; fermented on indigenous yeasts in tank. Aged in terracotta (clay) amphora, sourced from Italy, for 12 months. Minimal added sulfites. Moved via gravity; bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, licorice, baking spices, minerals. Plush and deep, with medium tannins; silky.

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

NOTES: An 'ouvrée' is a unit of measurement from the Middle Ages, signifying the amount of land a field worker could successfully toil in a day.



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