



## DOMAINE DE LA POUSSE D'OR

### Chambolle-Musigny 1er Cru 'Les Amoureuses'

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:** Chambolle-Musigny AOC

**BLEND:** 100% Pinot Noir

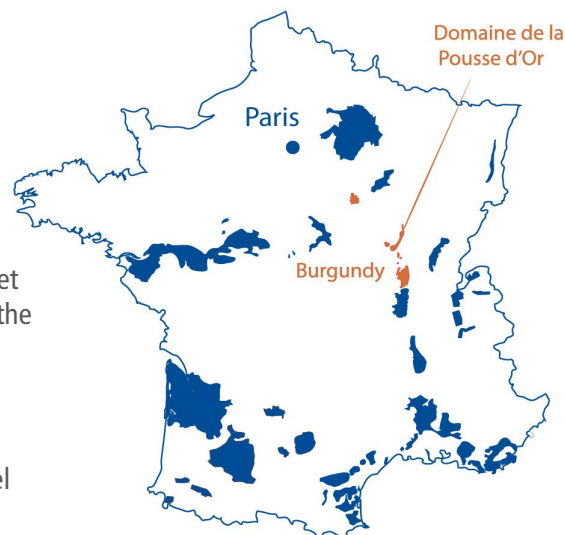
**VINEYARDS:** 'Les Amoureuses' faces east/southeast, from 720 to 840 feet in altitude, at the foot of grand cru Musigny. Soils mix sand and gravel; the "mother rock" of limestone is inches from the surface.

**AGE OF VINES:** 20-40 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 rose, raspberry, kirsch, autumn leaves, spice. Volume, silk, length.

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



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