



DOMAINE DE LA POUSSE D'OR

Chambolle-Musigny 1er Cru 'Les Feusselottes'

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

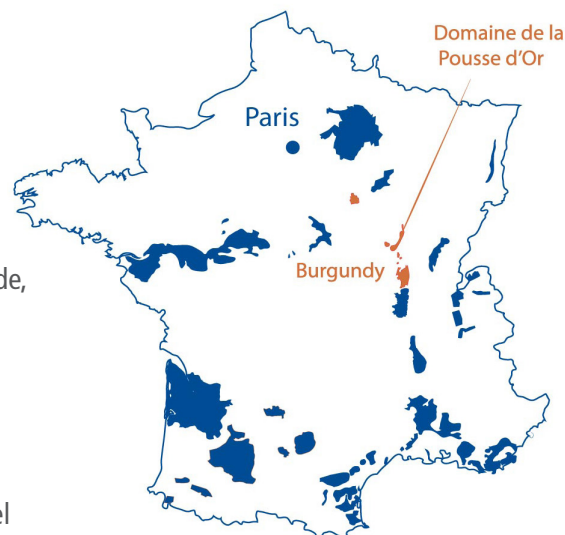
VINEYARDS: 'Les Feusselottes' faces east/northeast at 710 feet in altitude, on a very gentle slope, directly below the village proper and above 'Les Charmes.' Soils are "terres rouges," or iron-rich limestone and clay, somewhat similar to grand cru Musigny.

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 red and black plum, baking spices, licorice, purple flowers. Structured, medium tannins.

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



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