

## **DOMAINE DE LA POUSSE D'OR** Puligny-Montrachet 1er Cru 'Le Cailleret'

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:** Puligny-Montrachet AOC

BLEND: 100% Chardonnay

**VINEYARDS:** Estate vines total two acres in this east/southeast-facing premier cru. The plot's upper and lower edges are bordered by an ancient stone wall. Soils are mostly limestone, rocky and mineral-rich.

AGE OF VINES: 30-40 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in French oak barrels (50% new). Aged in barrel (50% new) for one year.

**TASTING IMPRESSIONS:** Aromas of crushed stones, jellied quince, citrus oil, light baking spices. Mineral and precise, with a silky texture; flavors of white peaches, citrus salad, sea salt.

**PAIRING SUGGESTIONS:** Roasted chicken with fresh forest mushrooms; fresh French cheeses; refined dishes with cream

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NORTH BERKELEY IMPORTS



