



# La Pousse d'Or

## PROFILE

Arguably the finest and most prestigious Burgundy house in Volnay, Domaine de la Pousse d'Or has now been in existence since the 1100s. Most recently, Gérard Potel acquired the Domaine through a marriage to the then-owner's niece in 1964. He unified what were two properties in Volnay into one 17-hectare nucleus, where Pousse d'Or is headquartered today. With his untimely death in 1997 the Domaine passed into the hands of the current winemaker, Patrick Landanger. Pousse d'Or has three 1er cru monopoles in Volnay: Clos de la Bousse d'Or, Clos d'Audignac, and Clos des Soixante Ouvrées. They also make several different villages, 1er cru and grand cru wines from throughout the Côte d'Or.

Clive Coates, MW writes of the appellation: "This makes a wine which, at its best, is both sublime and ethereal: the epitome of delicacy and finesse. Yet there is nothing feeble about an Amoureuuses. Only medium-full bodied it may be, and not quite as glorious as Musigny itself, though in the same mode; but there is an energy and an intensity and the most entrancing fragrance, plus at the end a long, complex, lingering finish. A top Amoureuuses from a great vintage is a rivetingly beautiful wine."



## SPECIFICATIONS

**Wine:** Chambolle-Musigny 1er Cru "Les Amoureuuses"

**Varietals:** 100% Pinot Noir

**Appellation:** Chambolle-Musigny 1er Cru AOC

**Exposure:** Southeast

**Soil:** Clay on Limestone

**Vineyard Age:** Planted in 1976 and 1977

**Vineyard Area:** 19.65

**Harvest:** Manual

**Agricultural Method:** Demeter Certified Biodynamic, Organic  

**Vinification:** Destemming. Cold maceration for 7 days. Temperature-controlled fermentation, treading twice a day. Vatting for 21 days. Maturation on the lees in oak barrel (30% new) for 15 months. Late natural malolactic fermentation, no fining, no filtration, racking and bottling by gravity.

**Alcohol:** 13.00%

“Named Producer of the Year in 2016 by “Bourgogne Aujourd’hui,” Patrick Landanger has truly restored this historic estate to its former glory.”



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)