

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.

The Les Charmes vineyard is located between 260 and 280 meters above sea level, facing the east. The hillside is close to the bedrock with shallow soil and many cracks in the hard limestone allow the roots to grow deep into the Jurassic sub-soil. Small stones and gravel ensure good drainage.

SPECIFICATIONS

Wine: Chambolle-Musigny 1er Cru "Les Charmes"

Varietals: 100% Pinot Noir

Appellation: Chambolle-Musigny 1er Cru AOC



Exposure: Southeast

Soil: Clay on limestone

Vineyard Age: Planted 1982

Vineyard Area: 4.39

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.”



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