

## La Pousse d'Or – 2021

18.8.2023BILLN



*Tasted in Volnay with Benoît Landanger and Marleen Nicot, 21 April 2023.*

### **Domaine de la Pousse d'Or**

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A sad post-script to this visit; on the 22nd April, the day after my visit, [Patrick Landanger died](#).

### **Marleen on 2021:**

*“Harvesting was 23-29 September – we were quick as there weren't many grapes – and rare for us, we finished with the whites – but it was tough as we were short of*

*harvesters – ideally we would have used another 25 pickers. We needed 9 for triage instead of the usual 6 – but it was completely necessary. We fought the maladies well I think, organic of course, but sorting was important. The pre-fermentation maceration actually brought no colour in the first couple of days – of course, we were comparing to recent vintages – but still we decided to do longer maceration – we did 10 and in a couple of cases 12 days of cold maceration – we think that worked. It was still a lot of work for not much in the tanks. Due to frost, in the bottom of Chambolle we lost at least 80% – the whites were similar – some other sectors were ‘better’ – i.e Volnay only 60% down, Corton only 50% down – but you can see. So it will be very difficult to allocate the wines – someone who takes 60 bottles will get just 24 – but someone who takes 12 – will they accept 3? Not very easily... Hopefully they will be happy with a proper amount from 2022...”*

### **The wines...**

*I found a slightly stony character to many of the Côte de Beaune wines in this vintage. Not offputting, just different. Perhaps because of that, I found most of these wines great in parts. Many of the Côte de Nuits wines were simply great for the vintage and worth an extra-special search given their modest availability! Bottling was a couple of months early – they were all done by December – the whites a little earlier – there were 4 separate bottlings of these 21s, all adapted to the wines themselves...*

#### **2021 Santenay 1er Clos Tavannes**

A roundness but also fine clarity of red fruit – generous but fresh. Hmm – that has depth and super concentration (for a first wine!) – supple, a little sweet – but growing juicy in the finish too – that’s simply an excellent start to my day!

#### **2021 Volnay 1er Les Caillerets**

Broader and with extra freshness – this nose with a fine accent of faint spice too. Mouthfilling, almost incisive – I like the attack and the structure – nothing hard – but vibrantly complex in the finish – perhaps some herb in this complexity too – holding very well – proper Caillerets!

#### **2021 Volnay 1er Caillerets Amphora**

*Vinified in one lot – most then to barrels and the rest to these amphoras. This done since 2015 but only this wine in 2015.*

More open and complex – certainly a more airy style. Much more direct, structural wine – subtly supported by a faint tannin. The faintly herby finish of the last is more obvious here – but always stunning clarity with this wine – the good and the bad! – But I’d take this with pleasure – keep it back a couple of years to tame a little the structure.

#### **2021 Volnay 1er Clos d’Audignac**

*Named after the owner in the 1800s who planted vines here – François d’Audignac*  
More modest colour. A more direct red berry note here becoming broader with air. More fluid, supple and generous. Texturally lovely wine – the flavours framed

with a small halo of acidity – but in a good way. Acid-red fruit and juicy because of that. Easier than the last today – and delicious too.

### **2021 Clos de la Bousse d'Or**

This needs a little air – starting with a faint reduction – but slowly filling the glass with more purity and more mineral aspects too. More direct but still with the fluidity of the last – extra dimensions in the middle and finishing flavours. That's a great second half – certainly an excellent wine that I'd carafe for the next couple of years – the complexity is really increasing with air, finishing with an attractive, slightly creamy aftertaste!

### **2021 Volnay 1er Bousse d'Or Amphora**

More airy – this needs time to open in the glass – but as it does so there's the impressive extra clarity of these amphora wines. Hmm – the most composed – wide and texturally attractive wine so far. Finishing pure, juicy and a little creamy – so the cream note of the last wasn't from the barrels! Very attractive – I'd keep it 3-4 years before opening but it's an excellent wine.

### **2021 Clos de 60 Ouvrées**

A more vertical nose – plenty of freshness too – here is good energy. Fuller with more flavour depth and texture than the nose suggested. Full, luxurious mouthfeel – again a hint of the creamy finish here – it's very attractive. A pretty vibration and width of finishing flavour. Another lovely wine...

### **2021 Volnay 1er Les 60 Ouvrées Amphora**

*There's only 1/3rd of the normal volume of this...*

There's the faintly herbed impression of the first wines here – it was more subtle in the last – but still with an attractive red fruit perfume. Just beautiful in the mouth – fluid delicate yet still structured and with growing intensity with clarity – such a great wine in the mouth – just a nose short of great today – I think it might be a complete wine in a few years!

### **2021 Pommard 1er Les Jarolières**

More open in the high tones – a little of the herb of the previous wines – but lots of finesse too. Broader – fine clarity – a little structure. Extra middle and finishing depth – a suggestion of cream and good energy. Lovely wine!

### **2021 Corton Bressandes**

Extra breadth to this aroma – finely grained with complexity, almost a hint of coffee. Larger scale for sure – framed with more tannic grain – but a grain that melts – the finish with some wonderful – exciting – intensity. A wine that's great in parts!

### **2021 Corton Clos du Roi**

Wider – a more airy style, certainly a little more perfumed aroma. Mouth-filling – more volume again – the flavour airy and the texture finer than that of the Bressandes. A juicy style to these finishing flavours. Actually, this finish is one of the most delicious so far – it's so good. Wait a little longer for coherence in performance – but so many parts are great again!

### **Côte de Nuits:**

### **2021 Gevrey-Chambertin 1er Perrières**

*Benoit bought this and a house in Gevrey where he currently lives. It's the team*

*from here that does the work the work in the vines but the grapes are 'sold' to Pousse d'Or so it's technically classed as a negociant wine. There's also Charmes-Chambertin and Echezeaux – that last parcel not yet officially owned as there are a number of family parties from the owners involved, rather made today under a fermage agreement – all the vines in conversion to organics, and biodynamics. A very different aromatic – slightly earthy but also with fine, indeed brilliant clarity of fruit – that's super. Presence and fine shape and purity in the mouth – that's so melting and juicy – it's simply beautiful wine – bravo!*

*Pousse bought the Chambolle domaine vines 'from the harvest 2008' but were not happy with the work leading up to the harvest and the resulting maturity of the grapes – so sold everything in grapes to the négoce. Their first actual (commercialised) vintage being 2009 – organic from the start at the domaine, biodynamic since 2015. Certified since 2018 for the whole estate...*

### **2021 Chambolle-Musigny**

*A blend of 7 villages and two 1er cru parcels... Chabiots and Borniques the latter Like the Volnays there's a fine aromatic width but also accented with a stony, herby note. It's lovely in the mouth with fine volume – lovely energy – the tannin slightly more visible than for the Perrières. Stony and creamy in the finish but with super depth of flavour. Lovely wine...*

### **No Chambolle-Musigny 1er Feuselottes**

#### **2021 Chambolle-Musigny 1er Groseilles**

*Again a stony character to these aromatics – plenty of fresh red fruit in support. Supple – more ease and comfort to this texture – another with a certain creaminess – deliciously finishing.*

#### **2021 Chambolle-Musigny 1er Les Charmes**

*Width and a little more depth to this stony red fruit. Mouth-filling – fine shape here and tons of transparency to this pretty red fruit – the stony character of most of the other wines – but gorgeously flavoured from the middle into the finish...*

#### **2021 Chambolle-Musigny 1er Les Amoureuses**

*More aromatic, finer and wider – the stony aspect of the other wines not visible here. Beautifully shaped in the mouth, framed with a very fine, ripe tannin – there's no dryness here. A succession of finishing waves of flavour – not powerful but enduring. That's a really beautiful wine.*

#### **2021 Bonnes-Mares**

*Vines on the Chambolle side.*

*A broader freshness – more direct – a return to the more stony (wet stone) style of aromatic. Large in the mouth – impressively shaped – there's beautiful clarity to the red fruit flavour too – but it's the shape of this then the growing depth of flavour and energy as it heads to the finish – that sets this wine apart. Structural as Bonnes-Mares should be – but not a bit brutal! Super wine.*

#### **2021 Echézeaux**

*Only one barrel in this first vintage. In Pouillardières, bordering the vines of DRC, just 0.11 ha of vines planted in 1951...*

The first wine starting with a faint reduction – it lifts – the aromas remain pungent but with extra high-toned complexity, even a suggestion of mint-leaf. Ooh, this is lovely in the mouth – some much more mouth-watering complexity – fabulous – but keep it a while as there’s a modest austerity today – but what a wine! 2 years and all will be in place.

### **2021 Charmes-Chamberin**

*From Mazoyères – opposite Latricières – the largest part of this was replanted in 1997 but there remains a part (of this 0.25 ha) that was planted in 1957.*  
A nice width of aroma that recalls the shape of the Echézeaux but the fineness of the complexity is different and the fruit more red. A little more direct, faintly reductive and silkier in style than the Echézeaux. This more direct style showcasing the finishing intensity more – the last had a width of finishing flavour. Long, fading and so very different to the last. Super!

### **2021 Clos de la Roche**

Hmm – wide like the Charmes-Chambertin but with clarity of both fruit and perfume in the high tones – not a large-scale nose but still an absorbing, great one! After the previous two wines – we have an almost seamless combination of the two; volume and direction – and this case a more fluid purity of flavour. Not a GC of power but a great GC – bravo!

*And to finish, les blancs:*

### **2021 Puligny-Montrachet 1er Les Caillerets**

Really high-toned fruits here – complex too. Hmm – that sits beautifully in the mouth – direct but with obvious tension and a juicy finish – perhaps a little easy for Caillerets? But absolutely delicious at the same time...

### **2021 Chevalier-Montrachet**

*Only one normal sized (228-litre) barrel this vintage – normally they have a couple of 300-litre barrels.*

Hmm – but that’s a beautifully composed width of aroma – very self-assured and inviting. More mouth-filling, more vibrant, growing more intense – this is not an easy-drinking Chevalier – this is proper Chevalier with depth and concentration but also with the direction and impressive qualities I look for – if anything there’s a small suggestion of ‘generous’ here – but not enough to disturb. That’s a great wine and with a such a breadth of attractive, long-lasting, finishing flavour. Bravo!