

# 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.

"Les Feusselottes" is located in the heart of the village of Chambolle-Musigny. The soil is calcareous, clayey and very stony. Feusselottes also means small holes, or small cavities. The soil is shallow, which results in a mineral finish to this wine.



## SPECIFICATIONS

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

**Varietals:** 100% Pinot Noir

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


**Exposure:** Southeast

**Soil:** Clay and limestone

**Vineyard Age:** Planted from 1920 to 1996

**Vineyard Area:** 42.21

**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. Maturing on the lees in oak barrels (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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