

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.

SPECIFICATIONS

Wine: Grand Cru "Chevalier-Montrachet"

Varietals: 100% Chardonnay

Appellation: Chevalier-Montrachet

Location: Chevalier-Montrachet



Exposure: East by Southeast

Soil: Limestone clay

Vineyard Age: Planted between 1974 and 1990

Vineyard Area: 0.12 ha

Harvest: Manual

Agricultural Method: Demeter Certified Biodynamic, Organic  

Production: Approx. 800 bottles

Vinification: The grapes are handpicked, put into small crates and carefully sorted in the cellar prior to fermentation and ageing in 350 L oak barrels. The wine is aged on lees for 16 to 18 months, of which 12 months in oak barrels. Malolactic fermentation tends to take place fairly late, and the wine is clarified naturally without fining or filtration. Gravity flow is used for racking and bottling.

Tasting Notes: Complex, structured, full bodied and balanced that can be aged for many years. The Chevalier-Montrachet is concentrated and well balanced with white flowers.



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