



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: "La Perrière" Gevrey-Chambertin 1er Cru

Varietals: 100% Pinot Noir

Appellation: Gevrey-Chambertin

Location: Gevrey-Chambertin



Exposure: East

Soil: Stony, limestone and fine clays

Vineyard Age: Planted between 1961 and 2012

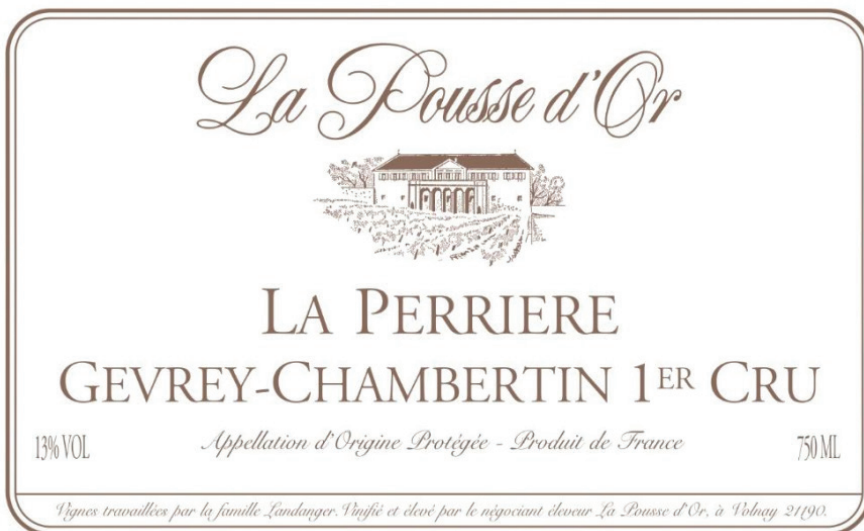
Vineyard Area: 0.27 ha

Harvest: Manual

Agricultural Method: Demeter Certified Biodynamic, Organic  

Vinification: The grapes are handpicked, sorted in the vat room, and 100% destemmed. Cold fermentation for 5 to 7 days is followed by temperature-controlled alcoholic fermentation with two pigeages (punching the cap) a day and maceration for 21 days. The wine is aged on lees for 16 to 18 months, of which 12 months in oak barrels (20% new). 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: La Perrière, ruby-coloured, has the typical character of Gevrey wines and is distinguished in the first years by a floral complexity, then evokes notes of leather. The tannins are marked but supple. Wine is remarkably balanced.



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