

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: Clos de 60 Ouvrees en Amphore Volnay 1er Cru

Varietals: 100% Pinot Noir

Appellation: Volnay 1er Cru

Location: Volnay



Exposure: East

Soil: Limestone with clay-limestone scree

Vineyard Age: Planted between 1954 and 1987

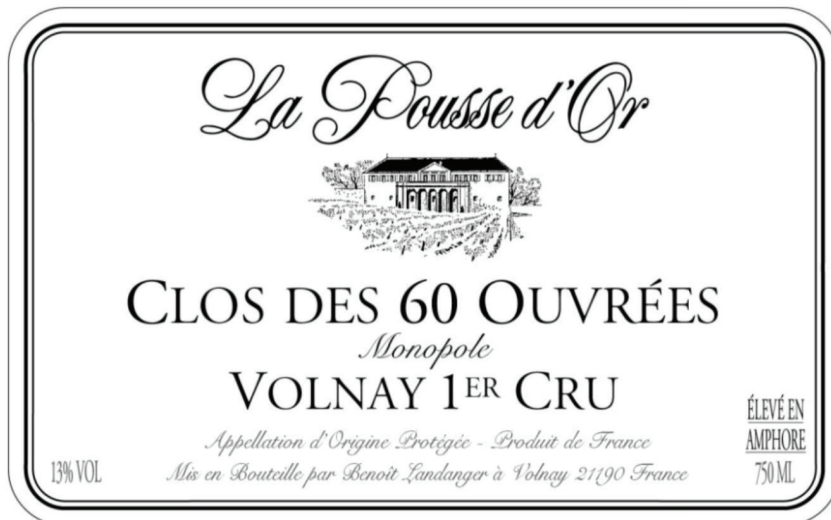
Vineyard Area: 2.39 ha

Harvest: Manual

Agricultural Method: Demeter Certified Biodynamic, Organic  

Vinification: The grapes are handpicked, sorted in the vat room, and destemmed from 75% to 100% according to the vintage. They are then cold-macerated for 5-7 days and fermented. The wine stays on the skins for a total of around 21 days. The wine is aged on the lees for 16 to 18 months, of which 12 months in 800 liter amphora. 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: The color is deep and brilliant, the nose very concentrated and slightly « figué », a well balanced and structured mouth in final.



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