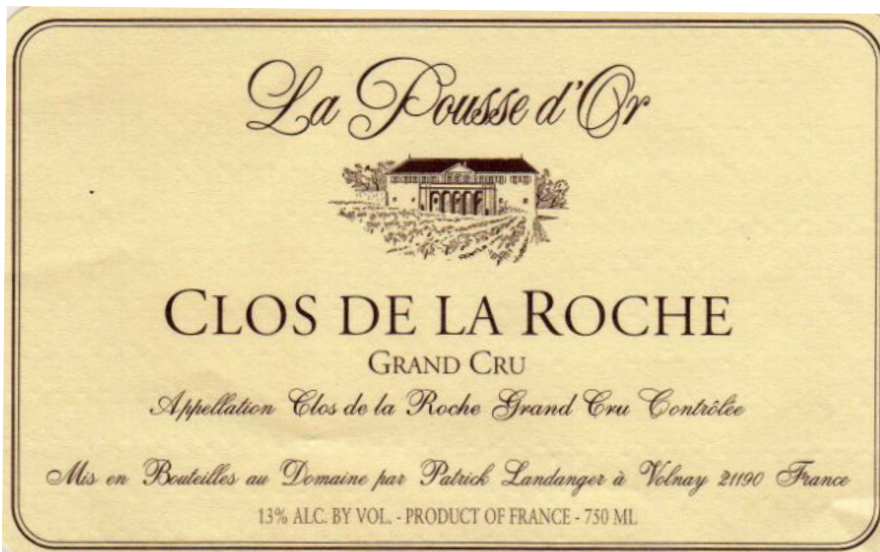


# La Pousse d'Or

## 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.

Clos de la Roche is firmer, deeper and more serious, closely akin to Chambertin. Aromas of earth and truffle are often precursors to notes of small red or black fruits. Limestone dominates in the Clos de la Roche where the soil is barely 30 cm deep with few pebbles but instead with larger rocks that give the appellation its name.



## SPECIFICATIONS

**Wine:** Clos de la Roche

**Varietals:** 100% Pinot Noir

**Appellation:** Clos de la Roche Grand Cru

**Location:** Clos de la Roche


**Exposure:** Southeast

**Soil:** Limestone

**Vineyard Age:** Planted in 1950

**Vineyard Area:** 32.1

**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 (50% 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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