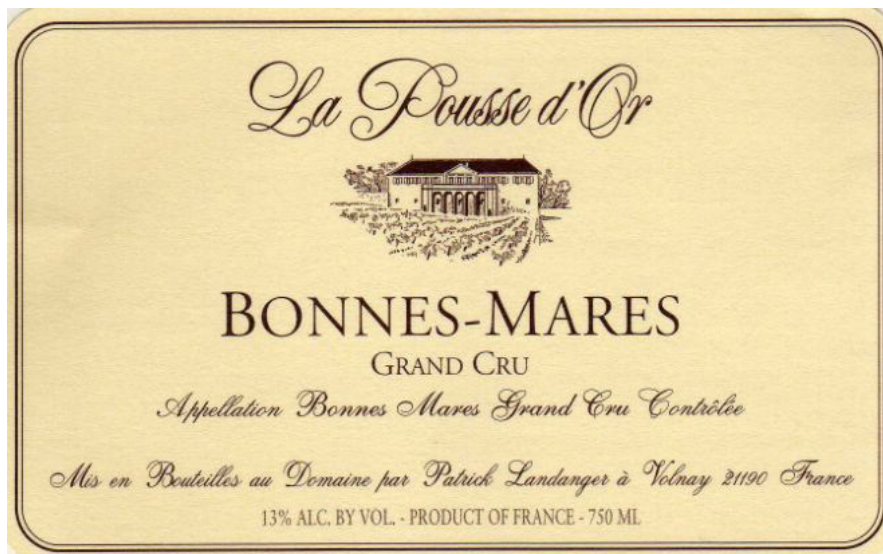


La Pousse d'Or

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.

Clive Coates, MW writes of the Bonnes-Mares appellation: "In the best hands...we have a wine which not only has the power and the dimension, but also the elegance and depth of great Burgundy. Silk and grace: no. That is Musigny. But volume, velvet and vigour. Bonnes Mares can be very fine indeed."



SPECIFICATIONS

Wine: Bonnes-Mares

Varietals: 100% Pinot noir



Appellation: Bonnes-Mares Grand Cru AOC

Location: Chambolle and Morey

Soil: Clay on limestone

Vineyard Age: Planted in 1929

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. Maturation on the lees in oak barrel (50% new) for 15 months. Late natural malolactic fermentation, no fining, no filtration, racking and bottling by gravity.

“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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