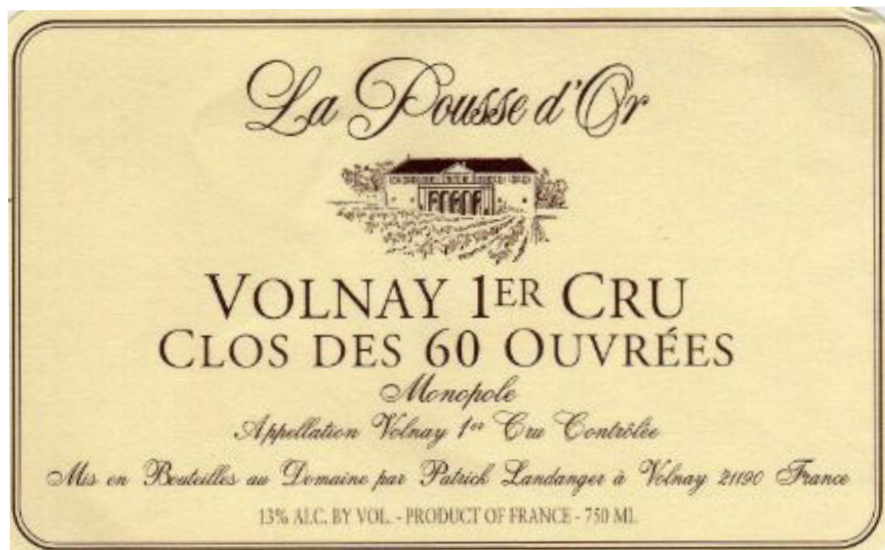


# La Pousse d'Or

## 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.

The monopole Clos des 60 Ouvrées is a plot surrounded by a stone wall and planted in the southeast of the village, on the edge of the municipality of Meursault. According to Clive Coates, MW: "Here the soil is meager, just really broken up rock...The 60 Ouvrées is very silky and archetypally Volnay. The Bousse d'Or is more masculine, more structured. Which you prefer will vary with the vintage, and with your palate."



## SPECIFICATIONS

**Wine:** Volnay 1er cru "Clos des 60 Ouvrées" Monopole

**Varietals:** 100% Pinot Noir

**Appellation:** Volnay 1er Cru AOC

**Location:** Volnay



**Exposure:** East

**Soil:** Limestone and loam with clay limestone

**Vineyard Age:** Planted between 1954 and 1987

**Vineyard Area:** 2.39

**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 (30% new) for 15 months. Late natural malolactic fermentation, no fining, 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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