## DOMAINE LA POUSSE D'OR VOLNAY 1ER CRU 'CLOS DE LA BOUSSE D'OR' MONOPOLE

100% Pinot Noir. Aromas of black cherries, dark chocolate, warm leather and minerals. Juicy, tangy red fruit blends with notes of wildflowers and minerals. A dense, complete palate with great complexity. The tannins are firm but without any harshness. Fine-grained and precise with a robust finish. Organic.

This 5-acre vineyard is located below the Volnay village hall. A premier cru, it is enclosed by a wall and is a monopole of the domaine. Indeed, this is the very fabulous vineyard that gave the domaine its name. The subsoil is composed of calcareous Argovian marl. Destemming. Cold maceration for 7 days. Temperature controlled fermentation, treading twice a day. Vatting for 21 days. Aged on the lees in oak barrels (30% new wood) for 15 months. Late natural malolactic fermentation, no fining, no filtration, racking and bottling by gravity.

La Pousse d'Or, a storied estate and arguably the finest and most prestigious Burgundy house in Volnay, has now been in existence since the 1100s. It was originally called *Bousse d'Or* or 'Golden Earth' in middle French. Its modern renaissance began with Gerard Potel, an enormously talented wine-maker who ran it from the mid 1960's until his untimely death in 1997. Then the domaine passed into the hands of the current winemaker, Patrick Landanger, who quickly devoted himself to land acquisition including parcels in Chambolle, Bonnes Mares and Clos de la Roche. He also undertook a top to bottom reorganization of the cellars, and moved toward organic and biodynamic practices in the vineyards. Today the estate is rightly considered one of the jewels of the Côte d'Or.

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## Tasting Note:

La Pousse d'Or

CLOS DE LA BOUSSE D'OR

VOLNAY 1ER CRU

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## Shelf Talker:

