

## DOMAINE LA POUSSE D'OR CHAMBOLLE MUSIGNY

100% Pinot Noir. The nose is dominated by nutty oak, with floral aromas, currants, spice, wood and earth. Mineral laden dark berry flavors. The palate is structured with grippy, slightly chalky tannins. Fresh and dry on the finish. Organic.

Made from seven village parcels totaling 5 acres. Oriented southeast. The soil is made up of clay and limestone. Some biodynamic practices. The grapes are harvested by hand. 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 15-18 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 re-organization 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:

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100% Pinot Noir. Aromas of nutty oak, flowers, currants, spice, wood & earth; mineral laden dark berry flavors; structured with grippy, slightly chalky tannins; fresh & dry finish. Organic.

## Shelf Talker:

