



La Pousse d'Or

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5 Grand Crus 3 Monopoles 11 Premier Crus

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4th Century-Volnay is first mentioned as an esteemed area for wine production

1477-Duke of Burgundy sells La Bousse d'Or to the King of France

16th Century-Domaine is established

1857-1874 Jacques-Marie Davault-Blochot owns the vineyard

1964-Potel Family, headed by Gérard with investors, purchase La Bousse d'or along with winery, which is purchased at auction from the Diocese of Dijon. Reestablish vineyards to prominence

1997-Gérard Potel passes away, Vineyard and winery sell to Patrick Landanger

1999-Shiverick begins importing Domaine de la Pousse d'Or to the US

2002 purchased Corton Clos du Rois & Corton Brésandes. both Grand Crus

2004-bought Puligny Montrachet 1er Cru Caillerets

2008-Bought Domaine Moine-Hudelot in Chambolle-Musigny, adding a Grand Cru, 4 1er crus and a Village level wine.

2009-Purchased Domaine Louis Remy's holdings in Clos de la Roche

2014-Began process for Biodynamic certification

2018-Demeter Certification

2021-Purchased Vineyards in 2 additional Grand Crus-Echezeaux & Charmes-Chambertin



Patrick Landanger, with an engineering background, became CEO of an orthopedic development firm in 1982, a leader in hip prosthetics. The company sold company in 1997. Patrick decided to invest his earnings into Burgundy. Purchasing the Estate in 1997. His reinvestment in the Domaine had a profound effect in reestablishing the Estate's reputation.

Benoît Landanger joined his father in 2013, spearheading the conversion to Biodynamics, taking over as General Manager in 2018.



Grape growing

From the beginning, Pousse d'Or has farmed organically.

Since 2012, Pousse has incorporated biodynamic practices across all its holdings. As of 2018, the estate has been certified biodynamic per Demeter, a standards body.



Winemaking

Ouilleurs-
Clear expansion vessels so you can easily see what needs topping up-also have a one way valve for release of excess CO2 while leaving a blanket of CO2 on top of juice. This device was invented at Pousse.

Very little sulfur is added any any point during the winemaking process. All wines are bottled by gravity and are unfinned and unfiltered following the lunar calendar.

	Total area HA
Reds	
<u>Grands Crus</u>	
Charmes Chambertin	N/A
Clos de la Roche	0.32
Bonnes Mares	0.17
Echezeaux	N/A
Corton Clos du Roi	1.45
Corton Bressandes	0.48
<u>Premiers Crus</u>	
Chambolle 1er cru Amoureuses	0.20
Chambolle 1er cru Charmes	0.19
Chambolle 1er cru Feusselottes	0.42
Chambolles 1er cru Groseilles	0.52
Volnay 1er cru Caillerets	0.52
Volnay 1er cru Caillerets 60 Ouvrées	2.39
Volnay 1er cru Clos de la Bousse d'Or	2.13
Volnay 1er cru Clos d'Audignac	0.80
Pommard 1er cru Les Jarolières	1.44
Santenay 1er cru Clos Tavannes	2.09
<u>Villages</u>	
Chambolle-Musigny.	1.41
Whites	
<u>Grands Crus</u>	
Chevalier Montrachet	N/A
<u>Premiers Crus</u>	
Puligny 1er cru Caillerets	0.73
Bold indicates Monopole	
1HA=2.47 acres	

La Pousse d'Or



BURGUNDY - CÔTE DE BEAUNE

La Pousse d'Or

Beaune

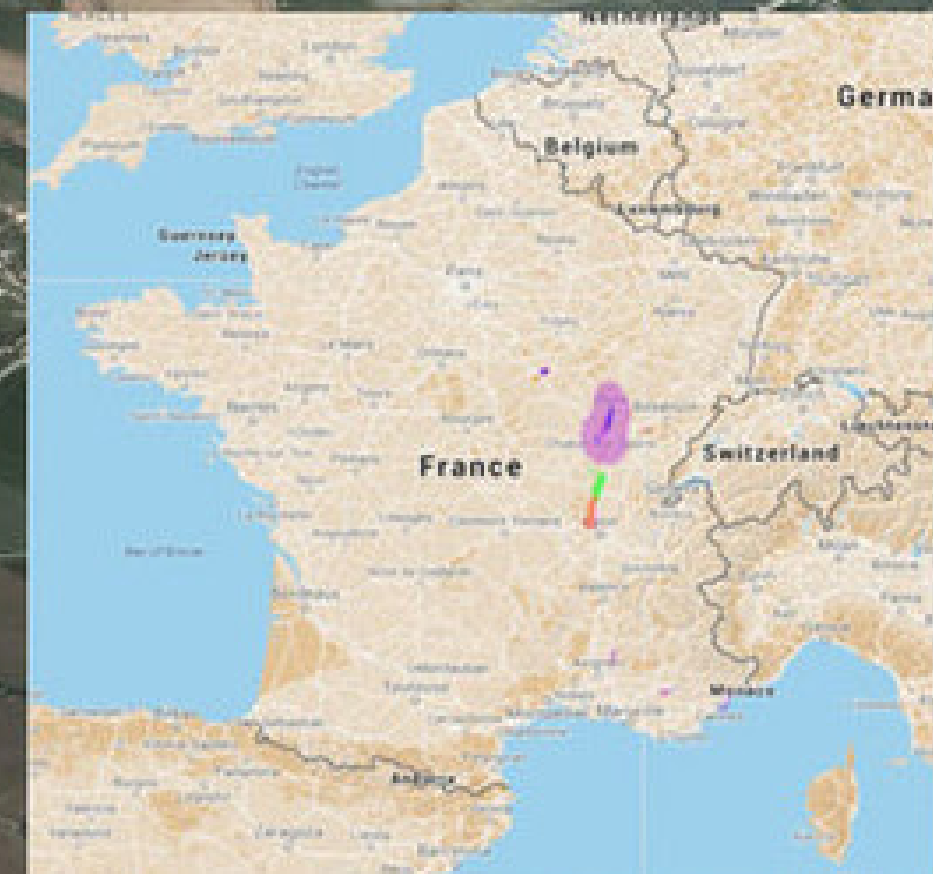
● Beaune

Volnay

Meursault

Puligny-Montrachet

Chassagne-Montrachet



BURGUNDY - CÔTE DE NUITS

• *Dijon*

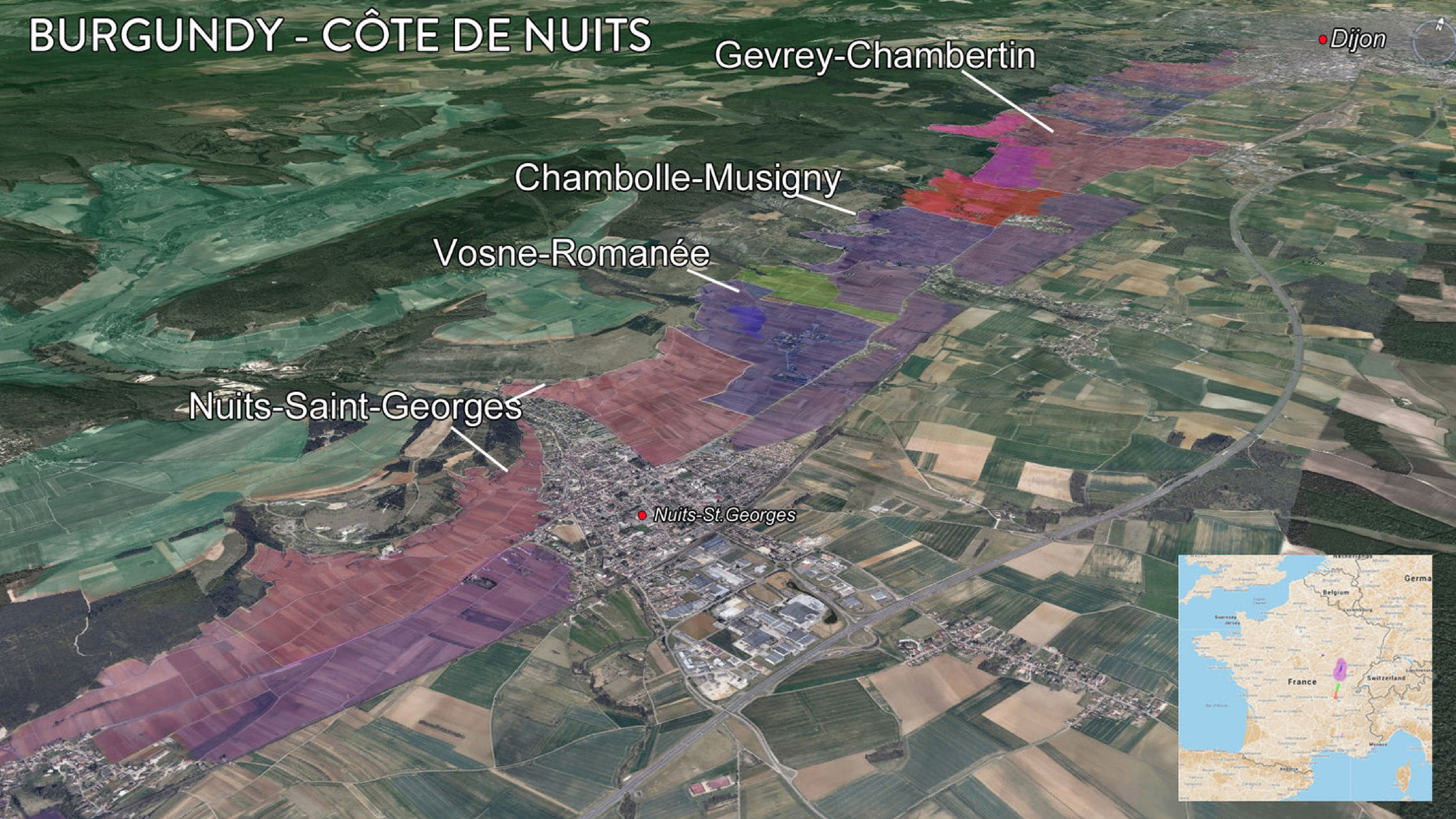
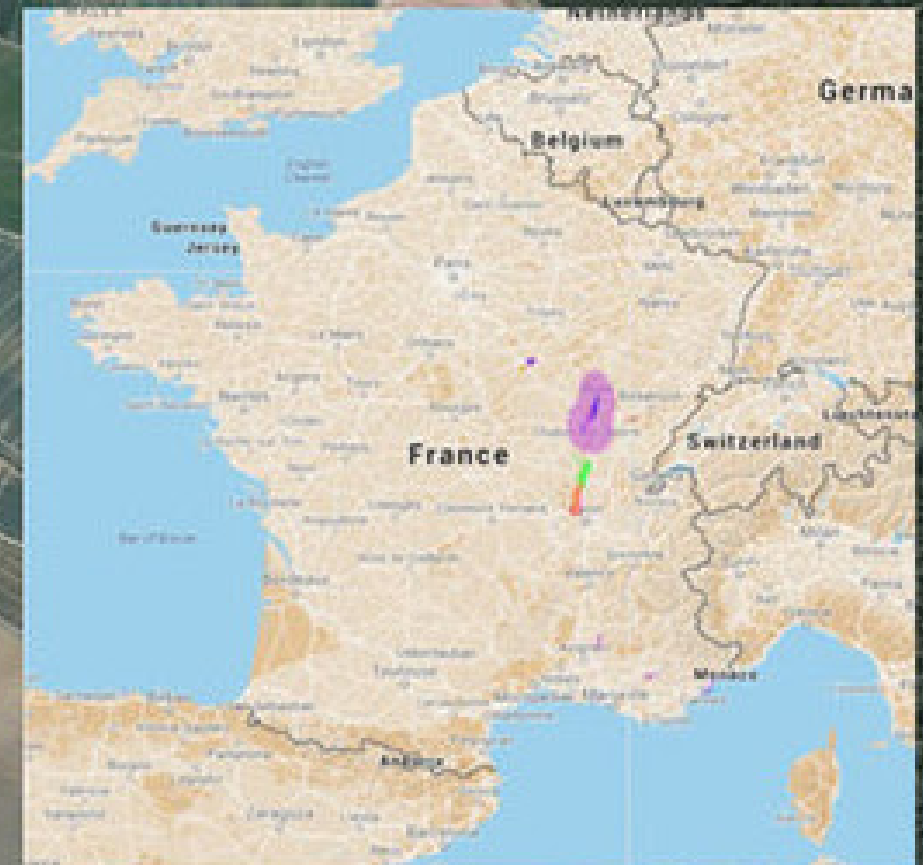
Gevrey-Chambertin

Chambolle-Musigny

Vosne-Romanée

Nuits-Saint-Georges

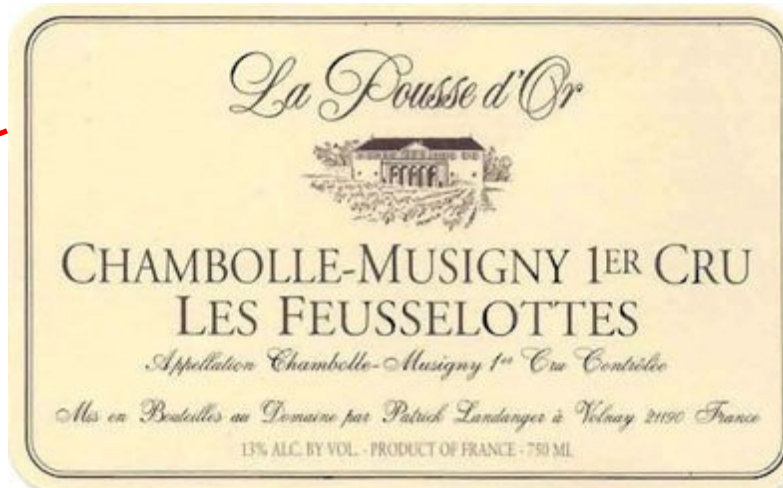
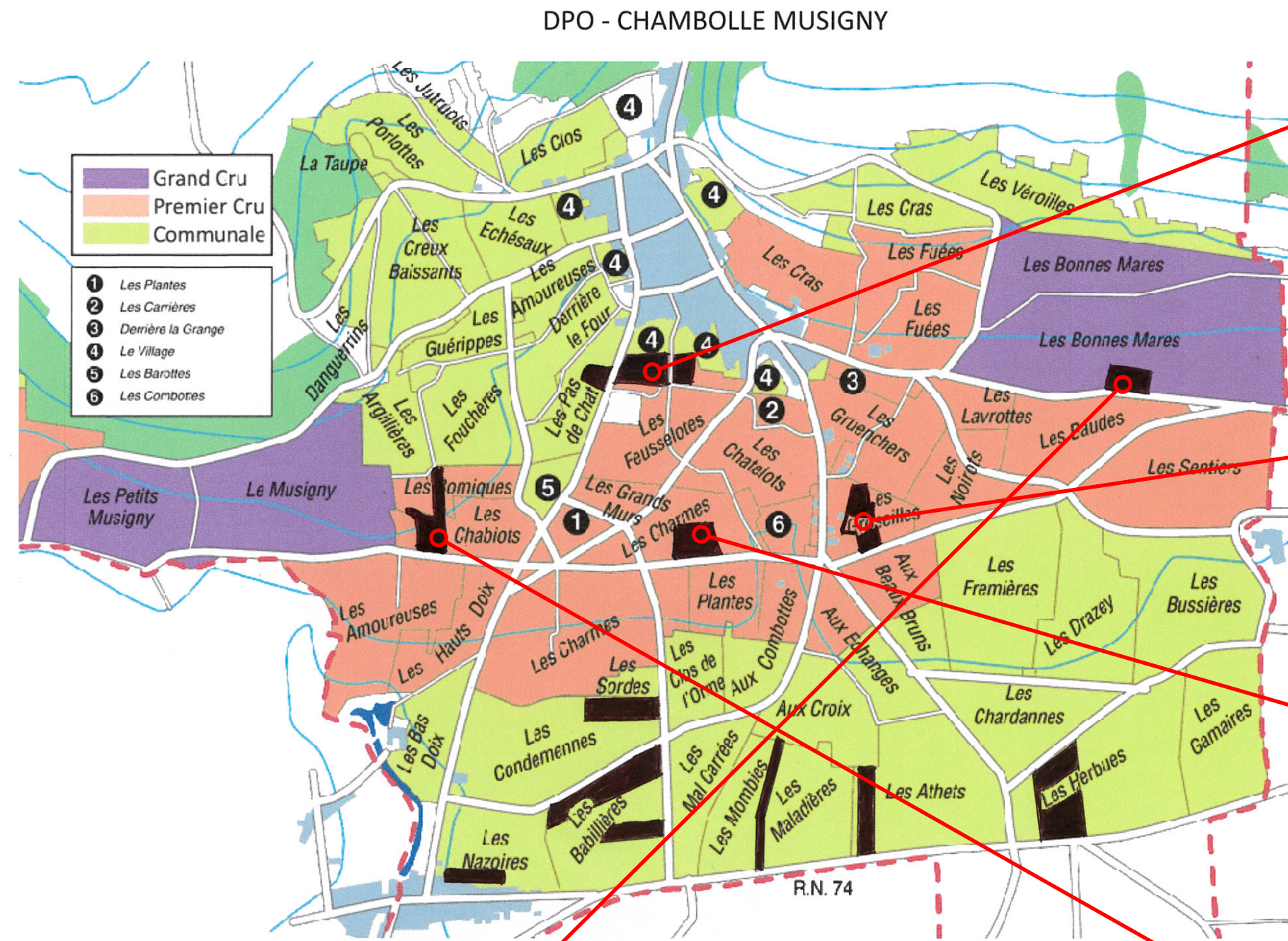
• *Nuits-St. Georges*





DPO - CHAMBOLLE MUSIGNY





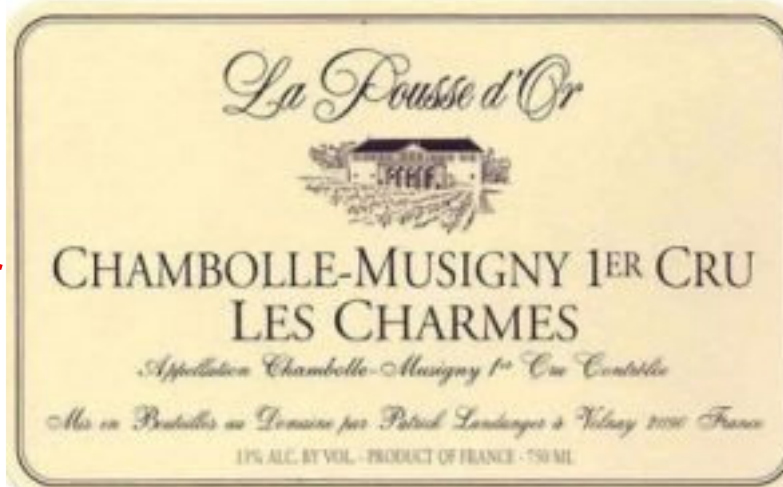
Chambolle-Musigny 1er Cru 'Les Feusselottes'

The combination of this vineyard's old-vine fruit and stony, mineral-rich terroir makes 'Feusselottes' not only a must-have but also an ideal wine for the cellar. A textbook Chambolle, marrying power and finesse. : 'Les Feusselottes' faces east/northeast at 710 feet in altitude, on a very gentle slope, directly below the village proper and above 'Les Charmes.'



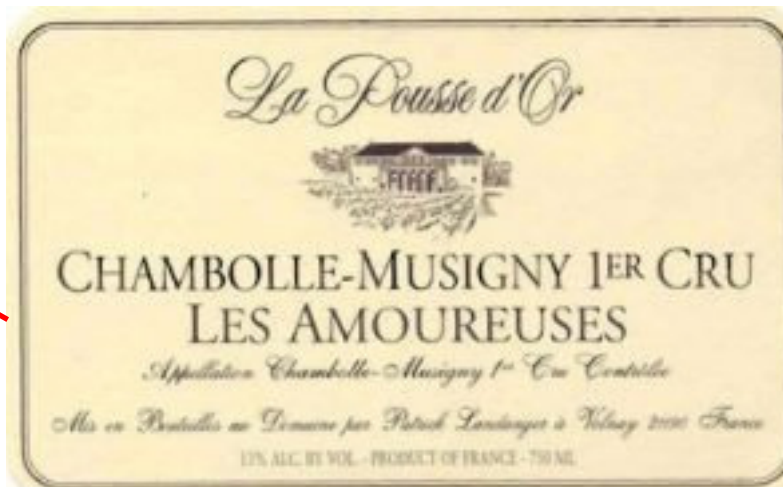
Chambolle-Musigny 1er Cru 'Les Groseilles'

'Les Groseilles' faces east/southeast at 780 feet in altitude, on a very gentle slope. Soils are very stony. 'Groseilles' means "currant" in French; it is believed that historically, the plot was used to grow berries. The Pousse parcel lies on the Calcaires de Prémieux outcropping.



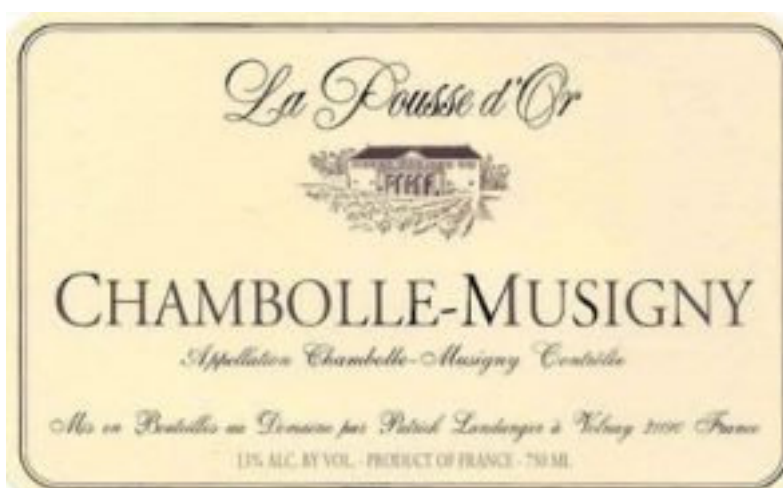
Chambolle-Musigny 1er Cru 'Les Charmes'

A gorgeous premier cru with a lacy texture and penetrating Pinot fruit aromas. 'Charmes' in its youth delivers bright red fruits (strawberries and pomegranate) yet with age, picks up more sensual, earthy tones. 'Les Charmes' faces east/northeast at 780 feet in altitude, on a very gentle slope. Top soils are thin, with the "mother rock" of limestone just two feet from the surface.



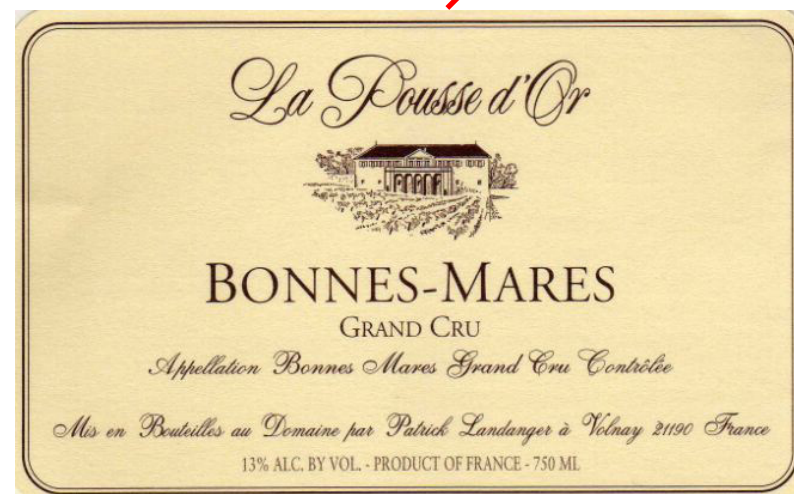
Chambolle-Musigny 1er Cru 'Les Amoureuses'

'Les Amoureuses' faces east/southeast, from 720 to 840 feet in altitude, contiguous to Musigny. Soils mix sand and gravel; the "mother rock" of limestone is inches from the surface. One of Chambolle's more silky, subtle and complex wines. Always rich and silky, with a characteristic mineral edge that comes from its pure limestone soils, specifically the solid vein of Calcaires de Comblanchien underlying Musigny, Amoureuses and Charmes on which the Pousse d'Or parcel lies. It's also a grand cru in disguise; 'Amoureuses' is neighbors with grand cru Musigny.



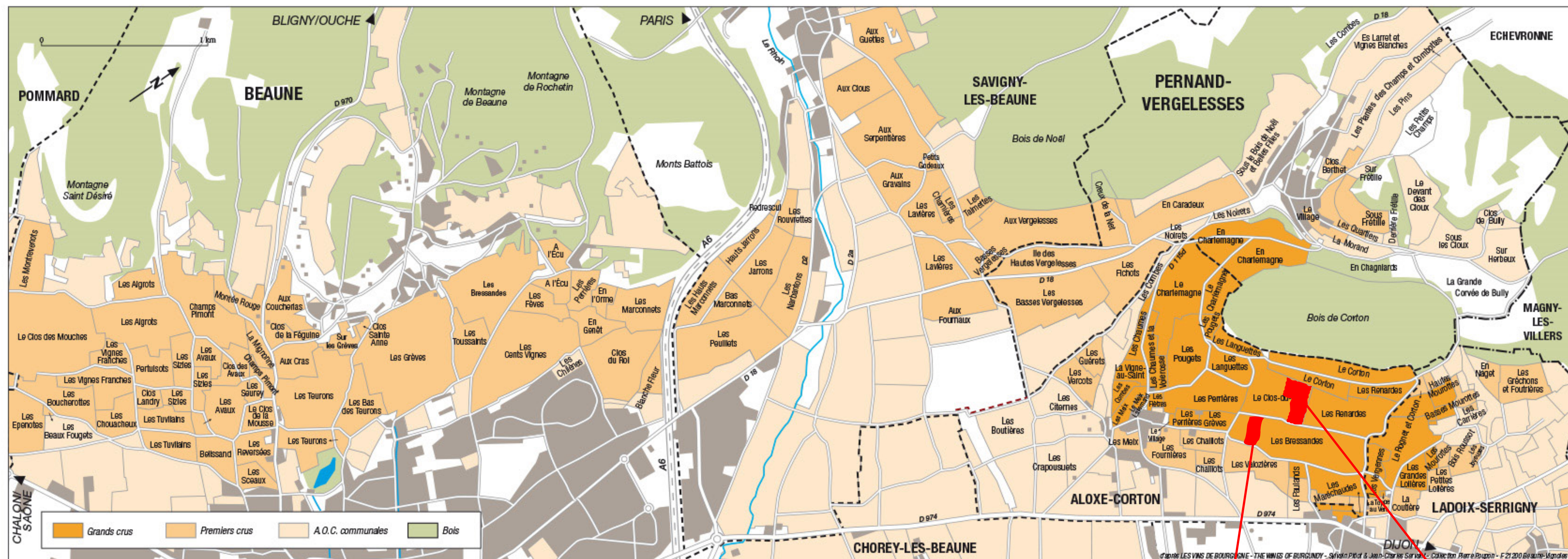
Chambolle-Musigny

A classic, aromatic Chambolle, and an elegant, beautiful village wine that far outperforms its station, sourced from a handful of perfect plots (not to mention some declassified premier cru fruit). A selection of fruit from seven separate parcels within Chambolle-Musigny, from which two are rated premier cru. Soils run the spectrum of classic Burgundy limestone, clay and marne.



Bonnes-Mares Grand Cru

From a small, .17 ha parcel, Pousse d'Or's Bonnes Mares is planted on the clay soils known as terres rouges on the eastern edge of the Chambolle Musigny side of this 15.06ha Grand Cru. The experts tend



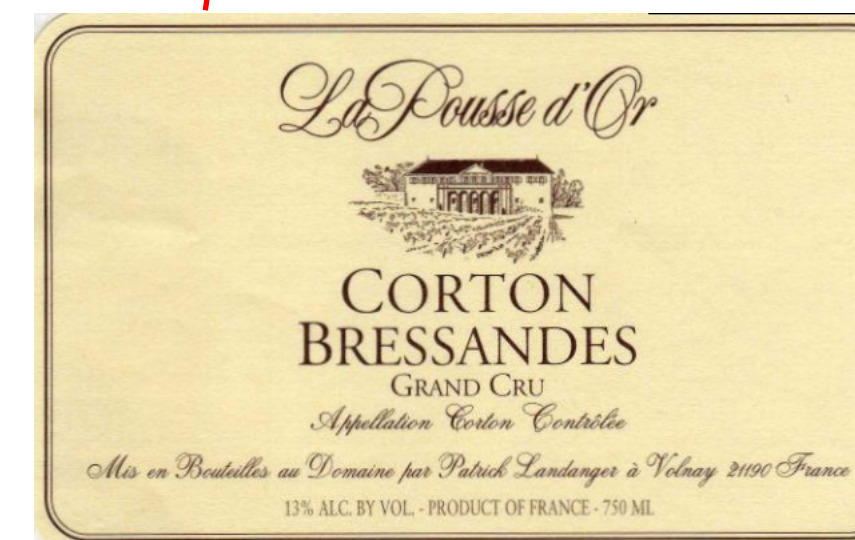
Corton-Clos du Roi Grand Cru

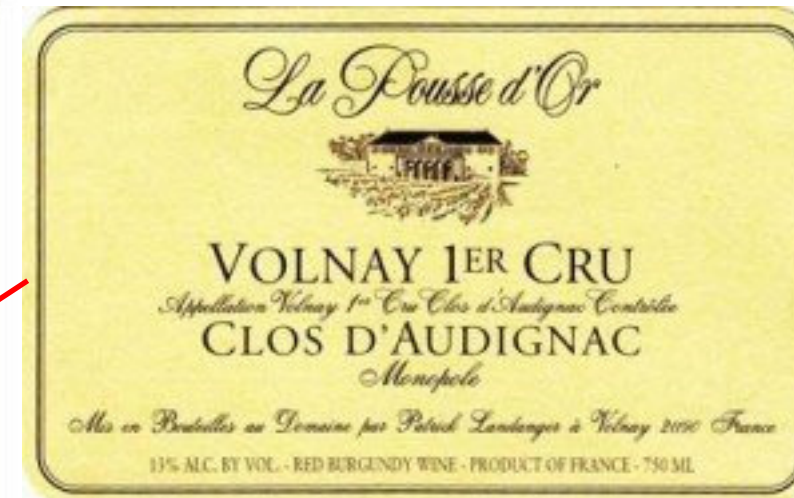
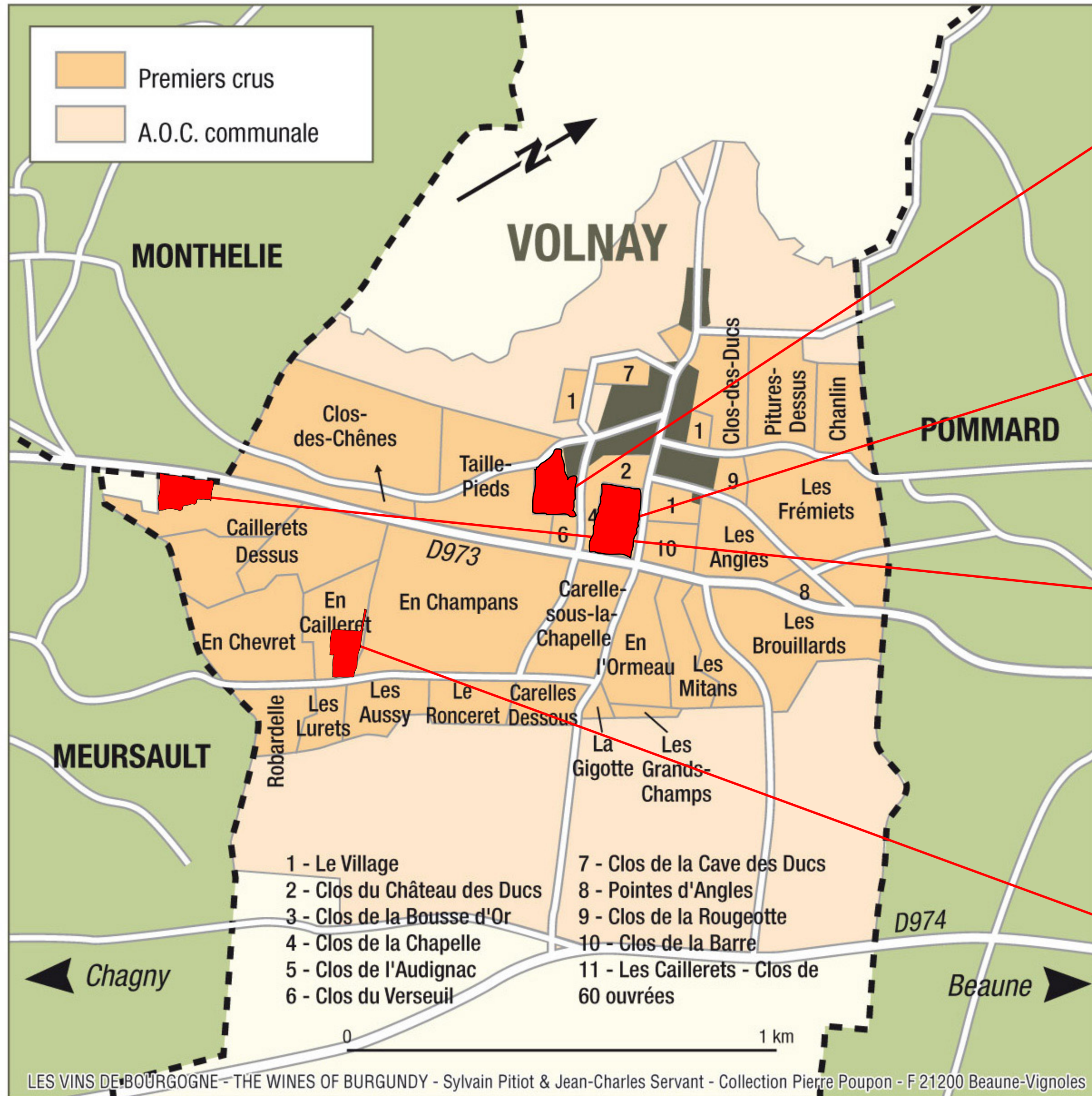
An historic parcel located above Corton-Bressandes, 'Clos du Roi' is the heart of the appellation; all other lieux-lits should be compared to this, the standard bearer. It faces due east, quite high up the hill at 300-320m, and lies on an outcropping of Calcaires de Ladoix (same as Pommard Larollières). Clos du Roi is the most complete of all Cortons with a staggering expression of weight, fruit and intensity. Pousse d'Or is the second largest langowner. Soils blend clay and limestone; vines were planted in 1979 and 1987.



Corton-Bressandes Grand Cru

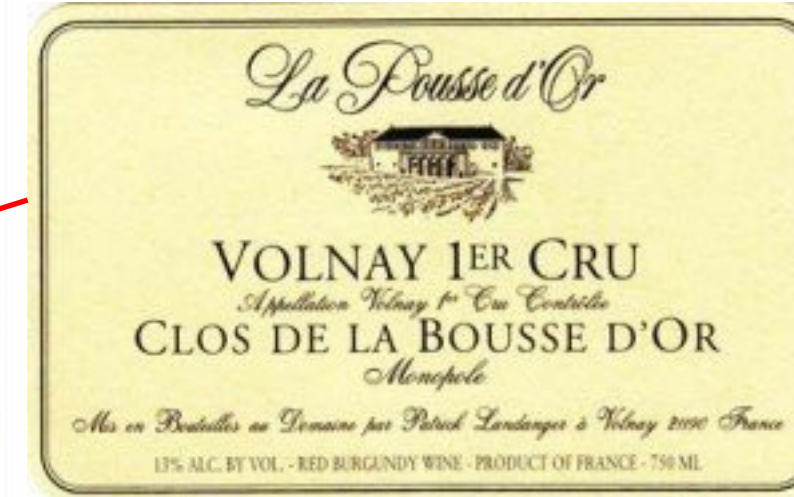
The estate's 1.2 acre parcel of vines was planted in 1956, 1986 and 1994, and faces east. Soils are a classic Burgundian mix of limestone and clay. At 17 HA Bressandes is the largest of Corton's Grands Crus and possesses a feminine silkiness. Called the queen of Corton by Philippe Senard, it develops earlier than the Clos du Roi.





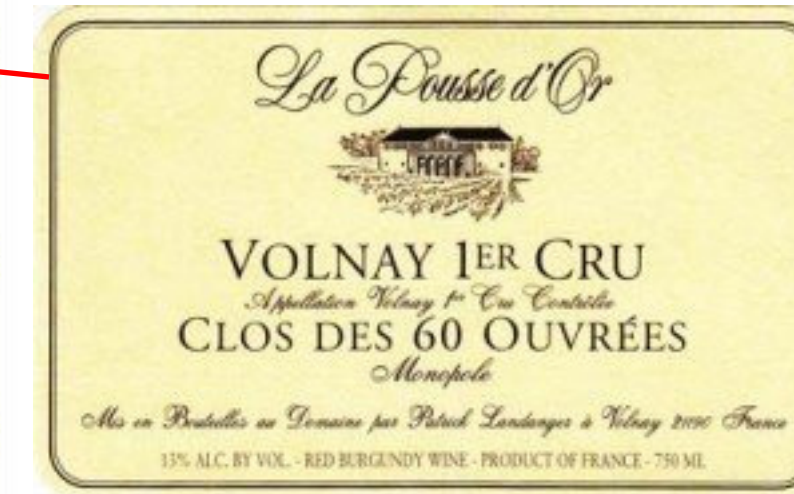
Volnay 1er Cru 'Clos d'Audignac' Monopole

This noble vineyard, facing north-east, is the domaine's red carpet, leading to Pousse d'Or's front door. Steeply sloped, the vineyard is rich in marl and clay; vines planted in 1966. Vineyard is located on a gradual slope leading up to the eastern front of the estate house in Volnay. Surrounded on all sides by a stone wall.



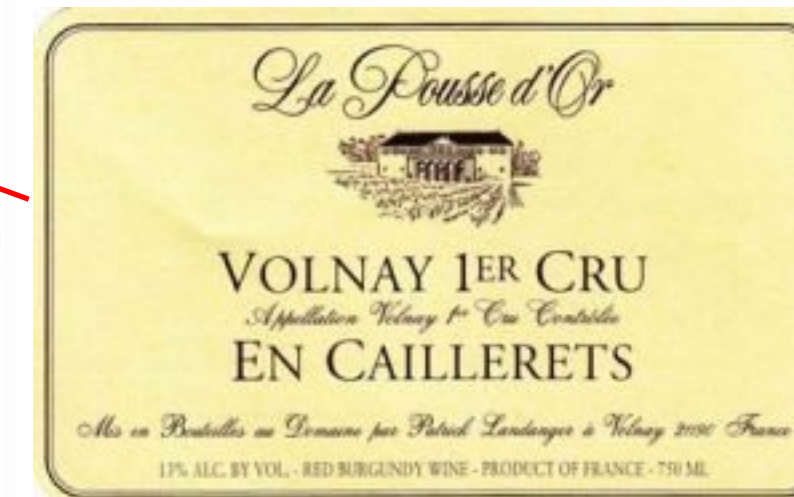
Volnay 1er Cru 'Clos de la Bousse d'Or' Monopole

This monopole vineyard is located next to the Volnay town hall. When Duvault-Blochot owned it in the 19th Century along with Romanée-Conti, he considered it the equal of RC. A quarter of vines was planted in 1958; the rest in the late 1960s and 1970s. A combination of marl and limestone-clay scree, the soils here are similar to Clos d'Audignac but keeps the sun for longer in the summer's afternoons. According to Jasper Morris, this vineyard was known as Clos de la Pousse d'Or until 1964 when the authorities commanded that it be returned to its original name. Of all the vineyards grouped around the village, Clos des Ducs and Clos de la Bousse d'Or are the standouts.



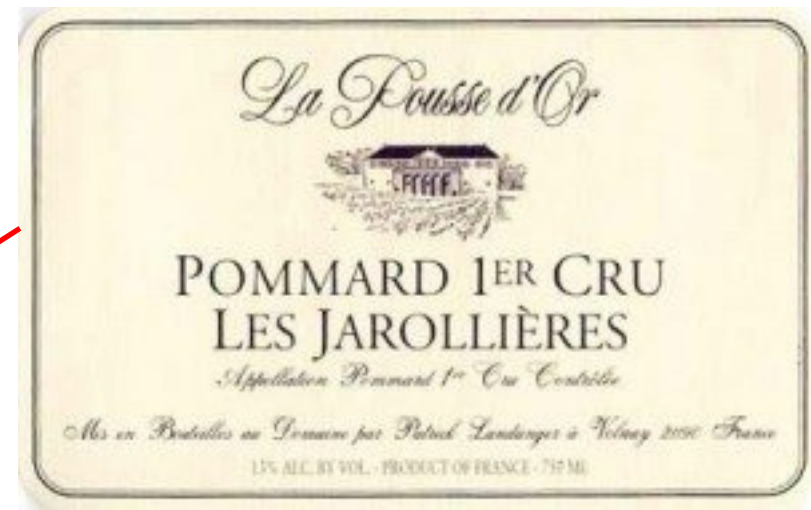
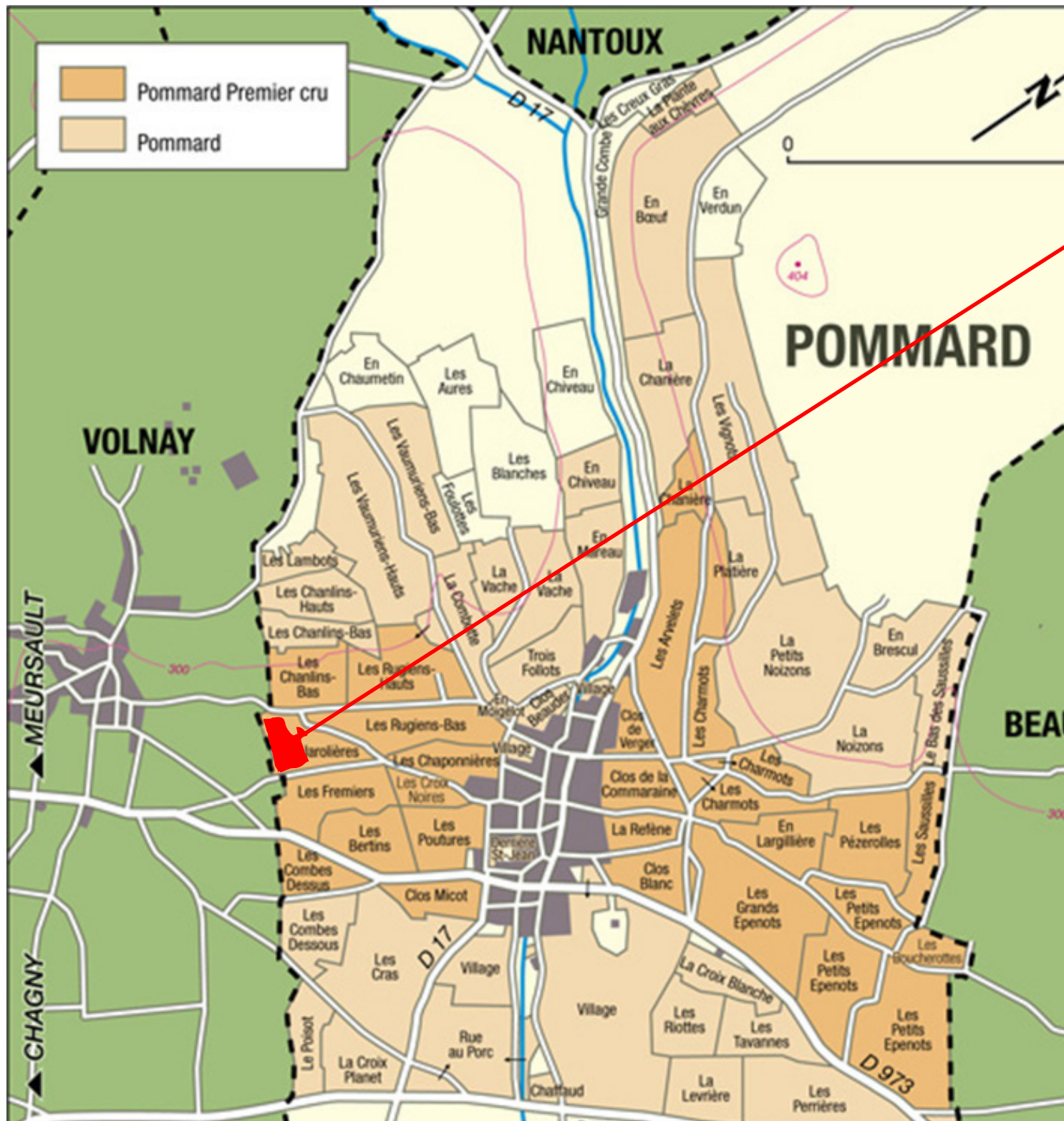
Volnay 1er Cru 'Clos de 60 Ouvrées' Monopole

A lieu-dit of 'Caillerets Dessus (upper)' located on the border with Meursault, with excellent-draining soils rich in marl and limestone. It is an east-facing, walled vineyard in the southeast corner of the village; the preponderance of small stones in the vineyard help to reflect heat and encourage drainage. Nearly half the vines were planted in the 1950s; the rest in the 1980s. This is Caillerets on steroids.



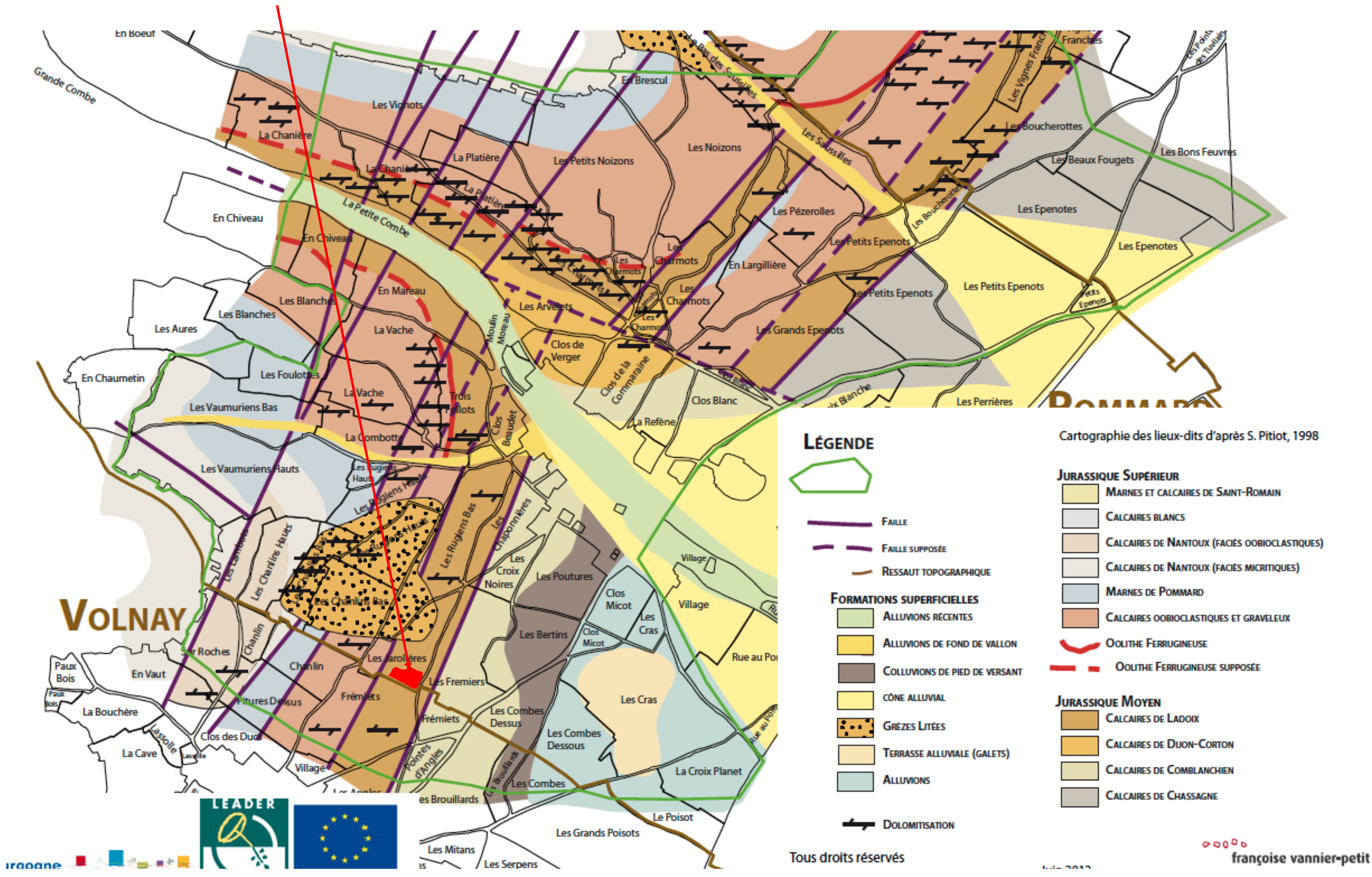
Volnay 1er Cru 'En Caillerets'

East-facing, 'En Caillerets' is positioned mid-slope. Stony, rich in marl and limestone, the site's high percentage of clay is believed to contribute to the wine's supple mouthfeel. It is thought that the assemblage of Premier Crus vineyards south of the village produce the finest wine. There is a depth of fruit and nuance of flavors that puts Caillerets at the top of all of Volnay's many vineyards. According to the locals, "If you don't have vines in Cailleret, then you don't know what Volnay is."



Pommard 1er Cru 'Jarollières'

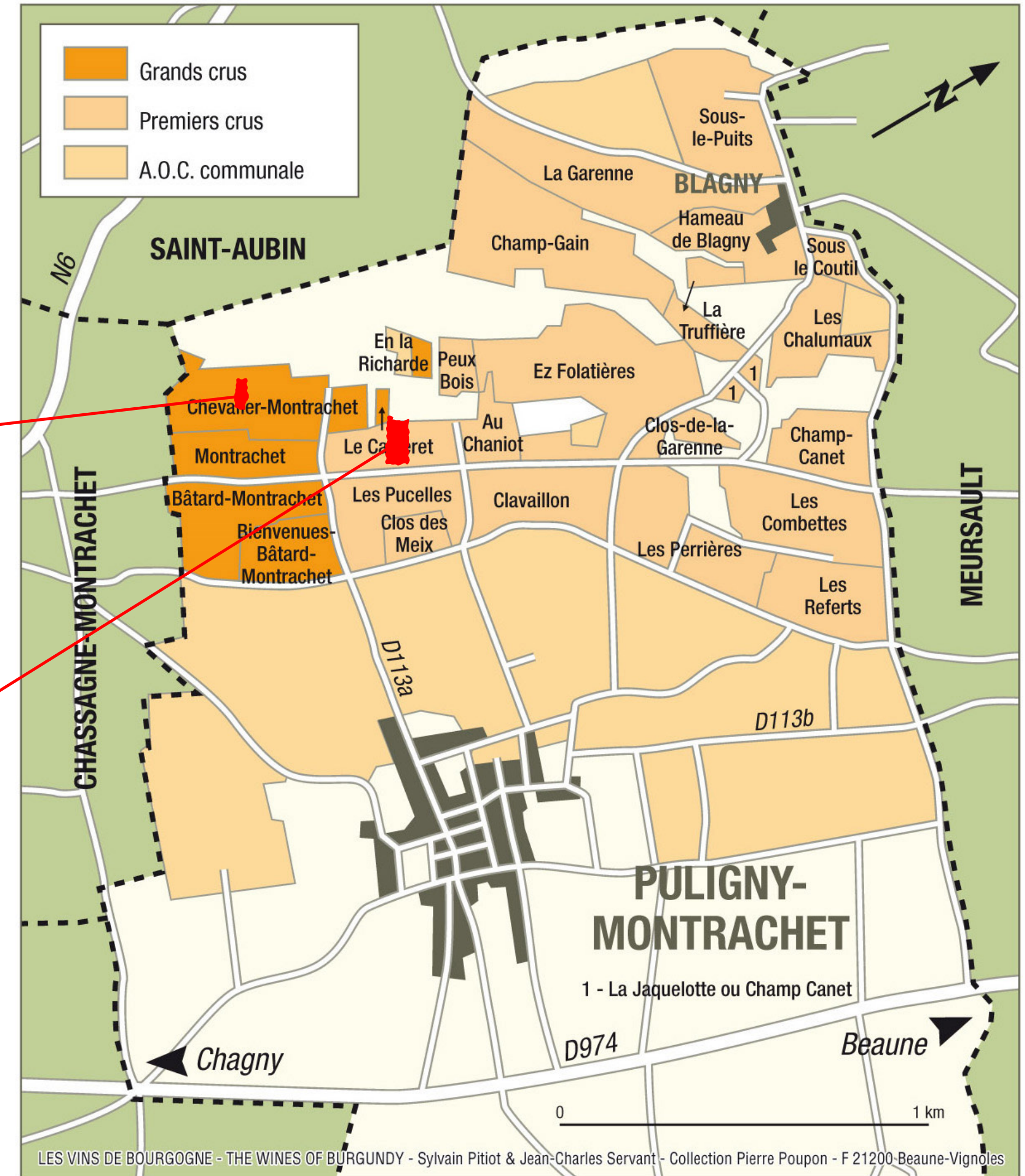
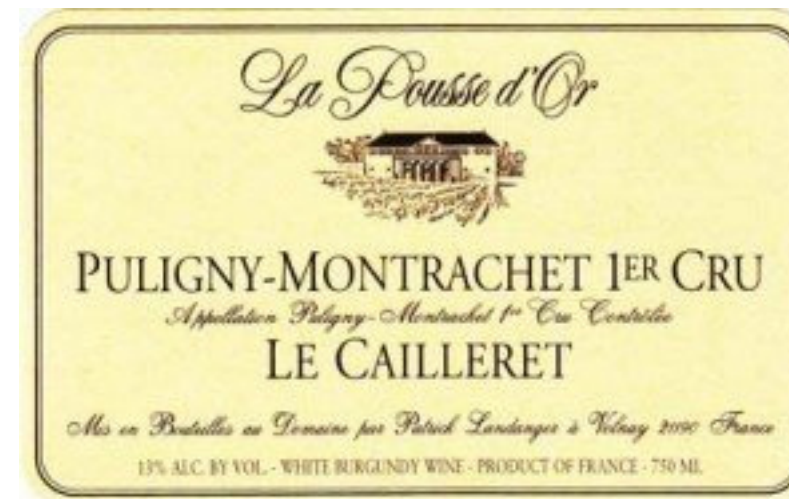
Pousse d'Or owns a full 50% of this vineyard; soils are clay-rich, which contributes to the wine's supple mouthfeel and with a 'Volnay' style. Jarollières sits on a prominent outcropping of Calcaires de Ladoix of the Middle Jurassic Epoch which it shares with the excellent 1er cru Rugiens Bas to the north. One-third of vines was planted in 1925; the rest in the 1970s and 1990s comprising a total of 3.5 acres. Sitting on the Pommard's southern border adjacent to Volnay, one can recognize a Volnay influence.

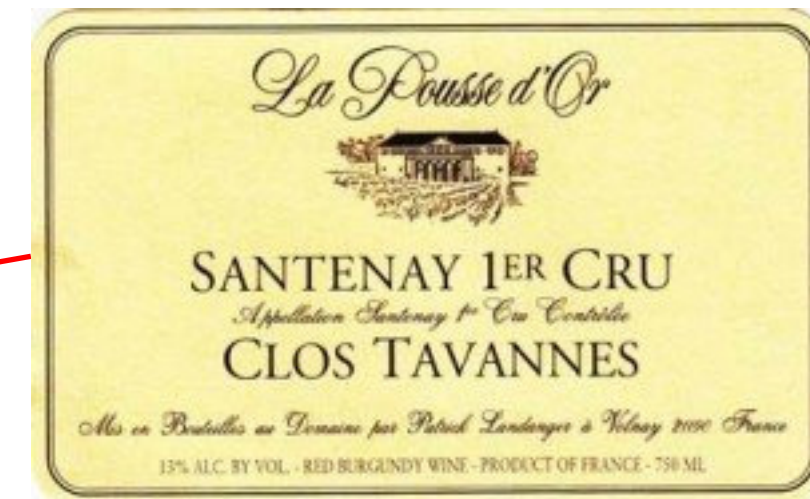
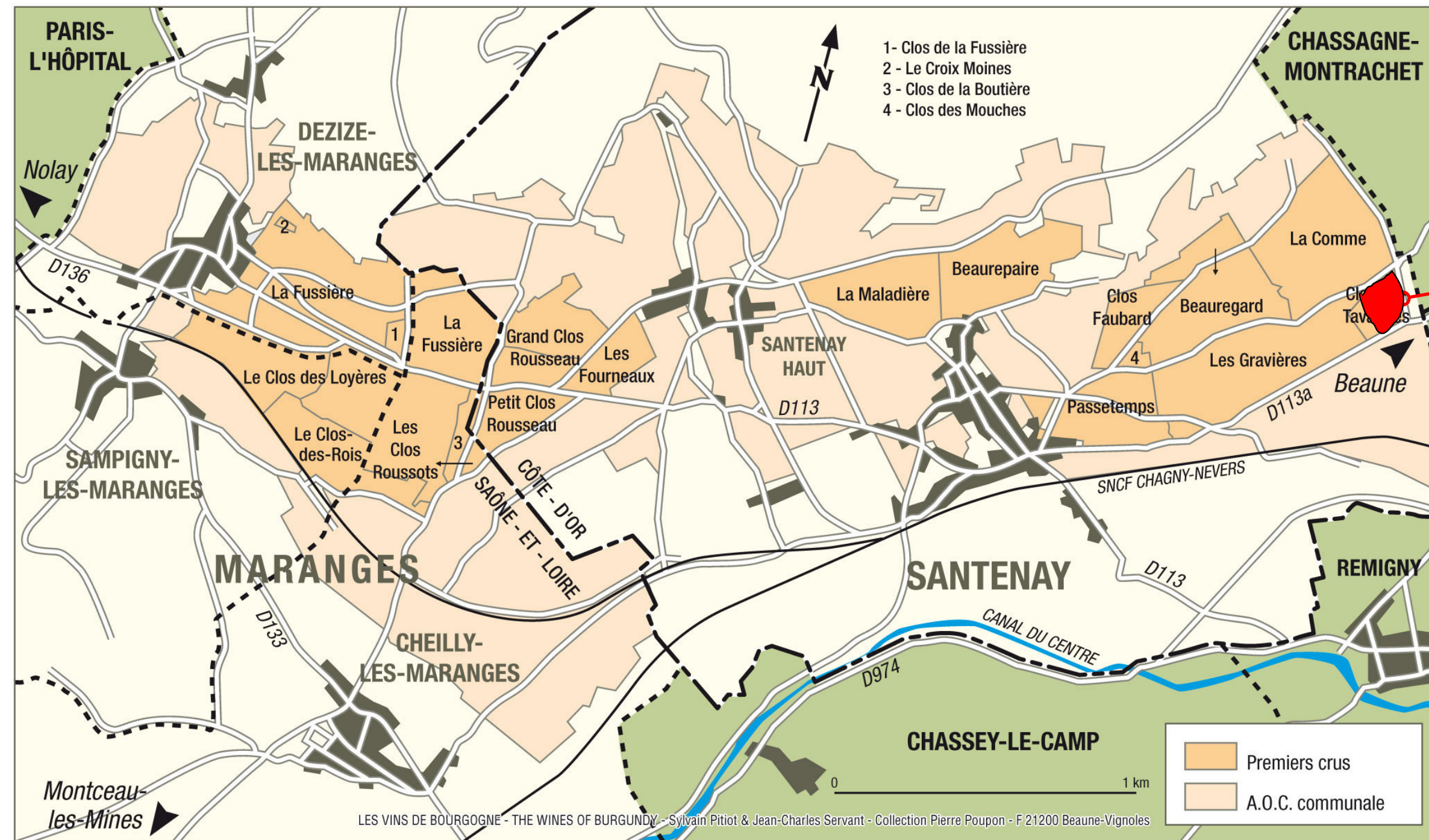


Chevalier-Montrachet Grand Cru
 In the village of Puligny-Montrachet, the grand cru vineyard of Chevalier-Montrachet sits above Le Montrachet, between 780 and 900 feet in altitude, facing east/southeast. Soils are stony, with limestone and marl. Rents 50% of Olivier Laflaive's parcel.



Puligny-Montrachet 1er Cru 'Le Cailleret'
 Pousse d'Or bought its nearly two acres here from Domaine Jean Chartron monopole 'Clos du Cailleret' holding in 2004. Contiguous to Le Montrachet on the south and Chevalier Montrachet to its west, this east/southeast-facing vineyard is considered by many to be the top 1er cru vineyard of Puligny; it is always its most expensive. Soils are mostly limestone, rocky and mineral-rich.





Santenay 1er Cru ‘Clos Tavannes’

‘Clos Tavannes’ is a walled vineyard, located on the border with Chassagne-Montrachet. Older vines, planted in 1920, were originally sourced from Romanée-Conti. : Estate vines total five acres, comprising nearly half of this east-facing premier cru. Soils are compacted limestone, with some marl. Clops Tavannes is the end cap of Santenay at the Chassagne border. It produces the most complete wines of Santenay with depth and complexity and the best ageing potential. It is said that they are the most like the Cotes de Nuits and with similar soils.

Vintage 2020

Harvest dates : from Tuesday 25th August to Tuesday 2nd September 2020 ; then on Saturday 5th September the remaining (Amoureuses, Charmes, Clos de la Roche)

Benoît Landanger-“From the beginning to the end, it was a vintage we liked-because there was no stress! Of course, the quantity we produced wasn't big but we liked the quality. we actually have more 2020 than 2019, but it's still quite a low volume vintage”

La Pousse d'Or