

Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2015



Product price:

€216.00

Product features:

Area: BURGUNDY
Winemaker: Patrick Landanger
Vintage: 2016
Appellation: Volnay 1er Cru
Color: red
Unit Price: + 50 €
Size: 75cl
organic or not: organic not certified
Cuvee: En Caillerets
Bettane + Desseauve: 18/20
Wine Advocate (Parker): 90-92/100
Cépage dominant: pinot noir

Product description:

Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2015

Robert Parker's Wine Advocate (Neil Martin, déc. 2016): 90-92/100. *The 2015 Volnay 1er Cru Les Caillerets, which is made from whole bunch fruit, has a clean and fresh, very pure bouquet that neatly disguises the stem addition. The palate is grippy, very tannic, masculine with a grainy texture, hints of bell pepper towards the huge finish that needs more flesh to balance those stems. Still, it is balanced and I am intrigued to see how this will age - this has complexity and a sense of intrigue. Drink date 2020-2035.*

Appellation : Premier Cru

Area under vines : 2.24 hectares

Site : There is a stone wall along the upper part of the vineyard

Sun exposure : East

Soil : Subsoil of Argovian limestone marl with Bathonian clay-limestone scree in places. The terroir is perfect for winegrowing for many reasons, such as the slope (good for drainage), gravel content (ensures permeability), and minerals found in the clay.

Grape varieties : 100% Pinot Noir.

When planted : 50% in the 1976, 27% in 1989 and 23% in 2003

Vineyard : No pesticides are sprayed on the vines and only organic fertilizers are used. The land is ploughed to aerate and enrich the soil, and weedkillers are avoided.

Winemaking : The grapes are handpicked, put into small crates, then sorted in the cellar and completely destemmed. They are then cold-macerated for 7 days and fermentes under temperature-controlled conditions. The cap is punched twice a day, and the wine stays on the skins for a total of 21 days.

Ageing : The wine is aged on the lees in oak barrels (30% new) for 15 months. Malolactic fermentation tends to take place fairly late, and the wine is clarified naturally without fining or filtration. Gravity flow is used for racking and bottling.

Tasting notes : Open bouquet with vanilla hints, the palate is complex with great and very deep aromatic richness, a well balanced wine complex and fat.

Product short description:

90-92/100 Robert Parker's Wine Advocate