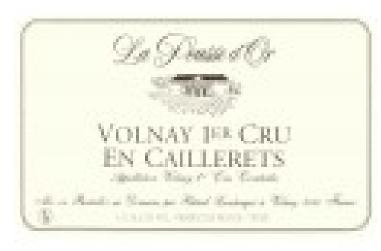
Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2015



Product price:

€480.00

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

RVF: 15.5/20

Wine Advocate (Parker): 88-90/100

Cépage dominant: pinot noir

Product short description:

88-90/100 Robert Parker's Wine Advocate

Product description:

Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2016

Robert Parker's Wine Advocate (Neil Martin, déc. 2017): 88-90/100. The 2016 Volnay 1er Cru Les Caillerets has a fragrant bouquet, a mixture of red and black fruit, chalk and hints of dried herbs. The palate is medium-bodied with grippy tannin on the entry, quite firm and insistent in the mouth with slightly chewy black fruit toward the masculine finish. I would just like to see more charm develop once in bottle.. Drink date 2020-2030.

Sun exposure: East

Soil: Substoil 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 ans 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 clap 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.

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