

# Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2006

Product price:

€300.00

Product features:

Area: BURGUNDY

Winemaker: Patrick Landanger

Vintage: 2006

Appellation: Volnay 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

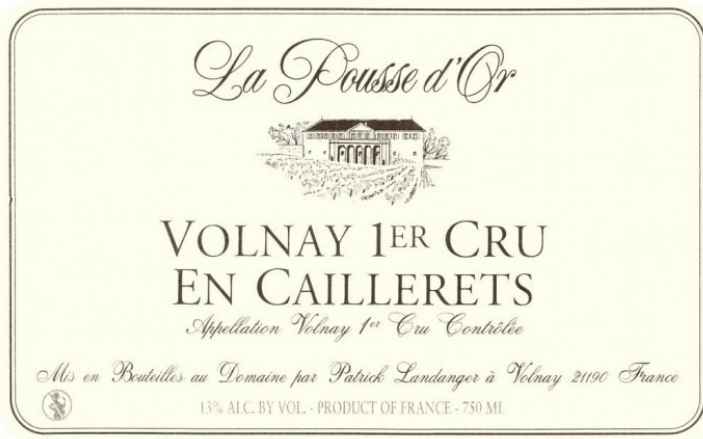
organic or not: organic not certified

Cuvee: En Caillerets

Bettane + Desseauve: 16/20

Wine Advocate (Parker): 89/100

Cépage dominant: pinot noir



Product description:

**Domaine de la Pousse d'Or Volnay 1er Cru En Caillerets red 2006**

**Robert Parker's Wine Advocate** (David Schildknecht, Dec. 2009) : 89/100. *Landanger's 2006 Volnay Caillerets smells of fresh cherry, wood smoke, brown spices, lemon zest, and high-toned maraschino; comes to the palate invigoratingly tart, spicy, and chalky; and finishes with emphatic fruit and spice though also a certain severity of tannin. It should remain fresh for the better part of a decade, but whether its tannins will permit it to unbutton and seduce I am less sure. And if it's intriguing complexity one craves, far better this vintage to buy the version of Caillerets from Pousse d'Or's monopole Clos des 60 Ouvrees.*

**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

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**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:**