

## Domaine de la Pousse d'Or

By [Stephen Tanzer](#)

After seeing Henri Boillot, who surprised me when he told me he didn't start harvesting his pinot until September 15, I went directly across Volnay to see Patrick Landanger, who began harvesting on the 22nd. "My enologist said I had good balancing acidity in 2009," Landanger explained, adding that his wines' pHs are in the 3.45 range. Landanger recently purchased what he described as an electronic triage machine, which he uses after his destemmed grapes are sorted on a vibrating table. This extra step results in a loss of liquid, which he says is "like a natural saignee." Still, 2009 brought a healthy crop level averaging 42 hectoliters per hectare, 20% above the 35 he normally expects to get. This vintage, by the way, will feature the first set of wines from the holdings of

Domaine Moine-Hudelot, which Landanger purchased in June of 2008 following the retirement of Daniel Moine. Landanger was able to prune these vines in the spring of 2009 but not in 2008, so he sold off all his grapes to Bichot in the earlier vintage. (A Peter Vezan selection; imported by North Berkeley Imports, Berkeley, CA; H2Vino, Chicago, IL; and Ideal Wine & Spirits, Medford, MA; also imported by Langdon-Shiverick, Los Angeles, CA)



**Patrick Landanger**  
Photo Credit: [Stephen Tanzer](#)

### **2009 Domaine de la Pousse D'Or Santenay Clos Tavannes**

Good deep red. Sexy, musky aromas of redcurrant and spices. Supple and energetic, with good tension and cut to its black cherry and spice flavors. Finishes with sweet tannins and a strong minty quality.

### **89-91**

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Volnay en Caillerets**

Good deep red-ruby. Complex, leesy aromas of redcurrant, cherry, smoke and minerals. Rich, lush, concentrated and deep, with sweet black cherry, bitter chocolate, mocha and licorice flavors framed and lifted by a firm acid spine. Finishes fat, rich and very long, with suave tannins and excellent balance.

### **91-94**

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Volnay Clos de la Bousse d'Or**

Bright ruby-red. Tighter on the nose than the Caillerets, offering black fruits, licorice, violet and bitter chocolate; "a typical intellectual, feminine Volnay," notes Landanger. Then suave and gentle in the mouth, if a bit less dense and large than the Caillerets. There's a slightly high-toned character to the fruit-driven flavors of liqueur-like black cherry, dark berries and flowers. Perhaps a bit less middle here to support the tannins, but this offers excellent potential.

### **90-92**

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Volnay Clos d'Audignac**

Good deep ruby-red. Very closed but pure nose hints at black cherry, dark berries, licorice and mint. Dense, lush and sweet, with strong fruit intensified by serious inner-mouth energy. Showing less early personality than the Caillerets or Clos de la Bousse d'Or but this is still quite primary. Finishes with very broad, suave, mouthdusting tannins and a medicinal quality. Very promising for this cuvee, from vines facing northeast.

### **90-93**

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Volnay Clos des 60 Ouvrees**

(80-year-old vines) Bright full ruby-red. Wild, nuanced nose combines black fruits, licorice, smoke and flowers, perked up by lift from calcaire and flinty silex. Then fat, lush, full and sweet, with the black cherry and game flavors given shape by harmonious acidity. This very rich Volnay saturates the palate with flavor and lingers impressively on the broadly tannic aftertaste. Lush and impressive. Just 30% new oak for this premier cru: Landanger noted that he has cut the percentage of new oak in recent years to privilege fruit and terroir.

## 91-94

### **2009 Domaine de la Pousse D'Or Pommard Les Jarollieres**

(from vines adjacent to Volnay) Deep ruby-red. Wild smoky reduction currently dominates the nose; one smells the site's warm red soil. Then sweet and fine-grained in the style of a Volnay, showing no roughness of texture even at this early stage. This big, rich wine boasts plenty of phenolic material but the broad tannins are fine and horizontal. Finishes saline and long, with some acidity yet to be integrated.

## 91-93

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Corton Bressandes**

Deep ruby-red. Wild, reduced, slightly stunted aromas of licorice, mocha, pepper and smoked meat; reminded me of syrah. Then very ripe and broad in the mouth, with an almost roasted quality to the crystallized black raspberry and black cherry fruit flavors. A bit rough in texture and seriously primary but already displays surprising lift. Finishes with serious tannic structure and excellent length.

## 91-93

[Compare Price](#)

### **2009 Domaine de la Pousse D'Or Corton Clos du Roi**

Bright deep ruby-red. Wild, very ripe, soil-driven aromas of kirsch, licorice, minerals, mocha and espresso. Large-scaled, chewy and rich, with very ripe flavors of plum, black cherry and torrefaction saturating the palate. Finishes with huge but ripe and noble tannins that reach the front teeth and terrific length. This will need at least five years of bottle aging. The percentage of new oak used for this cuvee is now down to 40%.

## 92-94

### **2009 Domaine de la Pousse D'Or Cote de Nuits-Villages**

(ex-Moine-Hudelot; entirely from village parcels in Chambolle-Musigny) Musky aromas of huckleberry, blackberry and minerals, with redder fruits emerging with aeration. Fat, sweet, rich and full, with slightly medicinal flavors of licorice and game. Perhaps a bit monolithic but impressive for its appellation.

## 87-90

### **2009 Domaine de la Pousse D'Or Chambolle-Musigny Les Grosseilles**

(from vines between 25 and 35 years of age; 40% new oak) Ruby-red. Aromas of crushed cherry and licorice show some very ripe qualities but are nicely lifted by a peppery element. Juicy, spicy and nicely delineated, with good cut but only moderate density to the dark fruit and pepper flavors. Less round and silky than Boillot's extraordinary Volnay cuvees today.

## 89-91

### **2009 Domaine de la Pousse D'Or Chambolle-Musigny Les Charmes**

Deep ruby-red. Wild but subdued aromas of kirsch, violet and underbrush. Fat, broad, rich and sweet but a bit monolithic now in spite of maintaining a rather light touch. Finishes with dusty tannins and a lingering note of licorice. Still a bit brutal today and in need of more personality.

## 89-91

### **2009 Domaine de la Pousse D'Or Chambolle-Musigny Feusselottes**

Red-ruby. Smoky, funky aromas of plum, currant, menthol, mocha and game; seems slightly diffuse on the nose. Displays more energy and clarity in the mouth, but where's the Chambolle typicity? Best today on the more shapely finish, which features good mineral lift, a saline element and finer, more horizontal tannins than the Charmes. This will go truffle as it ages.

## 90-92

**2009 Domaine de la Pousse D'Or Chambolle-Musigny Les Amoureuses**

Deep, bright ruby-red. Strong soil tones to the aromas of black raspberry, mocha, truffle, underbrush and spicy oak; quite dark in its fruit character. Then sweet and sappy in the mouth, offering more floral and peppery lift than the nose would have suggested. This really expands toward the back, conveying a strong impression of energy and excellent finishing definition. Very long and subtle wine.

**91-93**

**2009 Domaine de la Pousse D'Or Bonnes Mares**

(70% new oak, like the Amoureuses) Deep red-ruby. Highly expressive, site-specific aromas of blackberry, licorice, mint, dried herbs and underbrush. Boasts excellent flavor intensity and a distinctly primary character, with the crushed blackberry flavors conveying an impression of strong energy. This very long, saline wine has excellent grip without coming off as hard.

**92-94**

**2009 Domaine de la Pousse D'Or Clos de la Roche**

Bright saturated red-ruby. Superripe aromas of black cherry, blackberry, smoked meat, licorice, mocha, bitter chocolate and wild herbs. Thick on entry but fresh, with a distinct sappy quality to the flavors of black cherry and spices. Pepper and underbrush elements emerge with aeration. This really saturates the mouth and reverberates on the long, suavely tannic finish. Already quite complex.

**92-95**