



IPO WINES

COUNTRY
France

REGION
Burgundy

APPELLATION
Gevrey-Chambertin

SOIL TYPE
clay, limestone

VARIETAL(S)
100% Pinot Noir

FARMING
Sustainable

WINEMAKER
Pierre Boillot



2017 Lucien Boillot Volnay 1er Cru "Volnay 1er Cru "Clos des Angles"

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

Pierre Boillot is a rare master of both the Côtes de Beaune and the Côtes de Nuits—not only does he have the vineyards but also the savoir-faire and skill. Pierre inherited this domaine from his father Lucien, whose name it still carries. Pierre worked together with his brother Louis for years, but a few years ago they parted ways and split up the family holdings. Pierre's talent has become much more evident as he has had full control over this domaine, and in addition to retaining the original cellars in Gevrey-Chambertin, Pierre has instituted a rigorous revitalizing of the soils and vines in all of his vineyards. Pierre's work in the cellars is geared towards transparent, terroir-driven wines of purity and finesse. He is not, however, against a rich, plump, lusciousness in his reds.

WINE NOTES

Yields are limited to 30 to 45 hl/ha, no chemical fertilizers are used, the soil is plowed to promote diversity and health, all grapes are harvested by hand and vinified at the domaine in Gevrey-Chambertin, grapes are de-stemmed most years, the must is cold soaked for 3 to 5 days to best extract color and aroma from the grapes, fermentation is 100% natural and lasts for 18 to 21 days, punching down of the cap occurs twice daily, maximum 30% new oak barrels are used to age the wine, wines are aged for 16 to 18 months depending on the vintage, wine are bottled at the domaine with no fining or filtration, vines planted in 1961.

"Pierre's wife, Sophie, is the kind of French woman American women—and men—have been known to swoon over. Effortlessly elegant, with depth in her voice and Juliette Binoche-style charisma, she could not be a more sophisticated spokesperson for her family's wines. When I asked her to name the best moment for opening a bottle of 2017 Clos des Angles, the answer was a simple and confident "Today." Of course. "The 2017 is a generous, charming vintage: already very approachable," she explained. Violets and roses on the nose, and ample volume on the palate, with a Morello cherry freshness." - Kermit Lynch Wine Merchant