



IPO WINES

COUNTRY
France

REGION
Burgundy

APPELLATION
Gevrey-Chambertin

SOIL TYPE
Clay, limestone

VARIETAL(S)
100% Pinot Noir

FARMING
Sustainable

WINEMAKER
Pierre Boillot



2021 Lucien Boillot Gevrey-Chambertin 1er Cru "Les Corbeaux"

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 inherited very old vines from his father in the Côtes de Nuits and from his great-grandfather Henri Boillot, who was originally from Volnay, in the Côtes de Beaune. Many of his vineyards are under-appreciated treasures: Volnay Les Angles, which was originally classified as one of the top premier cru sites in Volnay in the 19th century, Pommard Croix Noires right below Rugiens, Gevrey Cheraudes right next to Chapelle-Chambertin Grand Cru and Gevrey Corbeaux right next to Mazis-Chambertin Grand Cru. Every wine is a classic representation of its appellation—from Volnay and Pommard to Gevrey and Nuits-Saint-Georges, as 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

All grapes are harvested by hand and vinified at the domaine in Gevrey-Chambertin. Yields are limited to 30 to 45 hl/ha. No chemical fertilizers are used, the soil is turned to promote diversity and health. 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 in enameled and stainless steel cuve. 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 filtering, vines planted in 1960. Plush and plump, distinguished as can be.