



**IPO WINES**

**COUNTRY**  
France

**REGION**  
Burgundy

**APPELLATION**  
Gevrey-Chambertin

**SOIL TYPE**  
Clay, limestone

**VARIETAL(S)**  
100% Pinot Noir

**FARMING**  
Sustainable

**WINEMAKER**  
Pierre Boillot



## 2022 Lucien Boillot Gevrey-Chambertin 1er Cru "Les Evocelles"

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

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 1956.

Nose of earth, underbrush, feral hints and dark berry fruit aromas, merging into rich, full and detailed flavors on the palate. It possesses excellent power and punch.

"Pierre Boillot is a master of terroir-driven red Burgundy. With old vines, a focus on the vineyards, and minimal manipulation in the cellar, his wines express the purity and elegance we all seek out in Burgundian Pinot Noir. "Les Evocelles" is an upper-slope parcel adjacent to many of Gevrey's premier cru sites. It is treated with the same care as the domaine's premiers crus, and will certainly age like one." - Kermit Lynch Wine Merchant