



**IPO WINES**

## 2022 Lucien Boillot Nuits St. Georges 1er Cru "Les Pruliers"

IMPORTED BY Kermit Lynch

**COUNTRY**  
France

**REGION**  
Burgundy

**APPELLATION**  
Gevrey-Chambertin

**SOIL TYPE**  
Clay, limestone

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

**FARMING**  
Sustainable

**WINEMAKER**  
Pierre Boillot

### 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 1911.

Fresh and liqueur-like expressions of black fruits, accented by mint, vanilla, pungent florality, tart fruit skin and bitter fruit pit notes. A rich mouthful of forward, sweet ripe fruit is underlain by refined tannins and this finishes long and polished, with an alliance of formidable intensity with elegance and no superfluous weight.

"In a remarkable act of virtue and solidarity, Nuits-Saint-Georges declined to put forward any of their vineyards for consideration of grand cru status when the classification was made in 1936. The idea was to step aside and let the smaller, more struggling villages of Chambolle, Morey, and Gevrey take advantage of the new classification to get on the map, so to speak. If Nuits had chosen a more self-centered approach, Les Pruliers—with its mineral-rich, wind-swept, mid-slope characteristics—would have been a shoo-in for the top tier. Today, Boillot's Les Pruliers, eked out of vines now well over one hundred years old, would most certainly be considered one of the grandest of those grands crus. With its floral intensity and dense yet delicate layers of dark fruit, grand cru or not, this is Boillot at his best." - Kermit Lynch Wine Merchant

