



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 Pommard 1er Cru "Les Fremiers"

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 1967.

Succulent berry fruit and slight vegetal flavours gives way to silky soft tannins and excellent depth and concentration.

"Les Fremiers lies at the southern end of the Pommard appellation, right on the border with Volnay. Pommard has a reputation for big, muscular, gamey Burgundies, while Volnay is known for some of the Côte d'Or's most elegant, gossamer Pinots. Perhaps not surprisingly, Pierre Boillot's Les Fremiers strikes a balance between these two styles. It has a vivid magenta color, abundant cherry and raspberry fruit, an exotic spice note, and subtle oak. Not too chewy, not too delicate—just right." - Kermit Lynch Wine Merchant