



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 Volnay

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

All grapes are harvested by hand and vinified at the domaine in Gevrey-Chambertin. Grapes are de-stemmed most years. Yields are limited to 30 to 45 hl/ha. No chemical fertilizers are used, the soil is turned to promote diversity and health. 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 1958.

The cornucopia of ripe fruits on display is enough to make your mouth water before you even take the first sip. This forward quality is what makes these reds so compelling—they do not have a tannic structure that makes them inaccessible in their early years, and while they are juicy and full, there is no excess fat. In summation: brilliant.

"Pierre Boillot, fils of Lucien, is the epitome of a Burgundian classicist. He doesn't turn to makeup—excessive ripeness or oak—to enhance his gorgeous old-vine Pinot Noir. Rather, he relies on his sixty-year-old vines and veteran judgment regarding when to harvest and how long to ferment and age the wine in his cellar. The resulting Volnay is both elegant and exuberant, defined by notes of succulent, impeccably ripe red fruit and blood orange. Decant this beauty for an hour to enjoy it today, or stash it away in a cool space for five years." - Kermit Lynch Wine Merchant