



KERMIT LYNCH WINE MERCHANT

DOMAINE LUCIEN BOILLOT ET FILS

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Volnay,
Pommard, Nuits- St-Georges, Gevrey-
Chambertin, Puligny-Montrachet

Producer: Pierre Boillot

Founded: 1978

Annual Production: 3,000 cases

Farming: Lutte Raisonnée

Website: N/A



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 *Cherbaudes* 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.



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DOMAINE LUCIEN BOILLOT ET FILS (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Pinot Beurot <i>Les Grands Poisots</i>	Pinot Beurot (Pinot Gris)	Planted in 1958	Clay, Limestone	.139 ha
Bourgogne Rouge (2/3 fruit comes from Gevrey, 1/3 from Volnay)	Pinot Noir	Planted in 1967	Clay, Limestone	.92 ha
Gevrey-Chambertin	Pinot Noir	Planted in 1957	Clay, Limestone	2.3 ha
Gevrey-Chambertin <i>Les Evocelles</i>	Pinot Noir	Planted in 1956	Clay, Limestone	.24 ha
Gevrey-Chambertin 1er Cru <i>Les Corbeaux</i>	Pinot Noir	Planted in 1960	Clay, Limestone	.43 ha
Gevrey-Chambertin 1er Cru <i>La Perrière</i>	Pinot Noir	Planted in 1953	Clay, Limestone	.09 ha
Gevrey-Chambertin 1er Cru <i>Les Cherbaudes</i>	Pinot Noir	Planted in 1922	Clay, Limestone	.4 ha
Nuits-Saint-Georges 1er Cru <i>Les Prâliers</i>	Pinot Noir	Planted in 1911	Clay, Limestone	.27 ha
Pommard	Pinot Noir	Planted in 1950	Clay, Limestone	.14 ha
Pommard 1er Cru <i>Les Croix Noires</i>	Pinot Noir	Planted in 1928	Clay, Limestone	.17 ha
Pommard 1er Cru <i>Les Fremiers</i>	Pinot Noir	Planted in 1967	Clay, Limestone	.29 ha
Volnay	Pinot Noir	Planted in 1958	Clay, Limestone	.44 ha
Volnay 1er Cru <i>Les Angles</i>	Pinot Noir	Planted in 1961	Clay, Limestone	.54 ha
Volnay 1er Cru <i>Les Brouillards</i>	Pinot Noir	Planted in 1984	Clay, Limestone	.34 ha
Volnay 1er Cru <i>Les Caillerets</i>	Pinot Noir	Planted in 1948	Clay, Limestone	.18 ha
Puligny-Montrachet 1er Cru <i>Les Perrières</i>	Chardonnay	Planted in 1965	Clay, Limestone	.23 ha

* "ha"=hectares; one hectare equals roughly two and a half acres



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VITICULTURE / VINIFICATION

- 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 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 filtration

Puligny-Montrachet 1er Cru *Les Perrières*:

- Fermentation in barrel (20% new) lasting 15 to 35 days
- Malolactic fermentation in barrel
- Aged 12 months in barrel, then 3 months in stainless steel before bottling

Pinot Beurot *Les Grands Poisots*:

- Fermentation in stainless steel for 25 days
- Malolactic fermentation in stainless steel
- Aged 9 months in stainless steel before bottling