



Lucien Boillot et Fils, Chevrey-Chambertin (Burgundy)

Pommard AC

Vintage	2022
Winemaker	Lucien Boillot et Fils
Region	Burgundy
Alcohol	13.5% vol.
Grapes	100% Pinot Noir

Winemaking

The vines are planted on a clay-limestone soil with a fine structure and small pebbles that provide good drainage for the plot. The wine is aged in oak barrels, with a maximum of 30% new barrels, for a period of 16 to 18 months, depending on the vintage. Bottling is done at the estate by gravity, without filtration or fining.

Our tasting note

Deep red with dark violet and ruby nuances. Aromas of blackberries, blueberries, red currants, cherry pits, and ripe plums. With age, it reveals notes of leather, chocolate, and pepper. This wine still needs some time to fully develop its potential: it shows a round texture, delicate yet assertive structure, fruity flavors on the palate, and tannins that soften with time.

Lucien Boillot et Fils

Lucien Boillot... A big name from Burgundy that you may not be familiar with, as 85% of his bottles are exported abroad. Lucien represents the sixth generation of a winemaking family originally from Volnay. In 1950, the winemaker settled in the heart of Gevrey-Chambertin and began acquiring his first vineyards in the prestigious terroirs of the Premiers Crus. In the 1980s, the estate experienced significant growth thanks to the acquisition of several parcels and the inheritance of most of the Côte de Beaune appellations from his father. Back then, people spoke of exceptional terroirs for exceptional wines, located on both coasts and in the most renowned sites, especially in Pommard, Puligny-Montrachet, and Nuits-Saint-Georges.

Today, Pierre Boillot has taken over from his father Lucien, who believed that «a great wine is something liberating.» This is an estate worth (re)discovering and keeping a close eye on, as, as you've likely noticed, its cuvées are exceptionally rare!



Suitable with

