



Lucien Boillot et Fils, Gevrey-Chambertin (Burgundy)

Gevrey-Chambertin AC

Vintage	2023
Winemaker	Lucien Boillot et Fils
Region	Burgundy
Alcohol	13.5% vol.
Grapes	100% Pinot Noir

Winemaking

This Gevrey-Chambertin Village is produced from 12 parcels, forming a true mosaic of the soils of this village, consisting of limestone, clay, and alluvial soils. 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 takes place at the winery using gravity, without filtration or fining.

Our tasting note

Vibrant ruby red. Aromas of strawberry, blackberry, violet, and rose, which, with increasing age, evolve into a bouquet of licorice, leather, accented with wild and undergrowth notes. On the palate, it is full and powerful, rich and full-bodied, with a strong structure, and velvety tannins without any harshness. A wine with great aging potential.

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

