



Lucien Boillot et Fils, Gevrey-Chambertin (Burgundy)

## Pommard 1er Cru «Les Fremiers» AC

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

### Winemaking

Old Pinot Noir vines grow on deep, rich, brown clay and limestone soil. It is a very small parcel. The grapes are harvested ripe, fully destemmed, macerated for 3 days before fermentation, fermented with native yeasts for 15 days, and aged for 16 months in oak barrels, 15% of which are new. The wines are neither filtered nor fined.

### Our tasting note

Clear ruby red. A rich, bold bouquet of black fruits, cassis, and a hint of smoke. On the palate, it is robust and fruity with round tannins and a structured, mineral note. This wine is a sensory experience and a highlight for any wine connoisseur.

### 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

