



Lucien Boillot et Fils, Gevrey-Chambertin (Burgundy)

Puligny-Montrachet 1er Cru «Les Perrières» AC

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

Winemaking

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 winery by gravity, without filtration or fining. The winery follows the principles of organic viticulture, with traditional soil cultivation, moderate yields, and the exclusive use of indigenous yeasts.

Our tasting note

Brilliant golden yellow color. This wine impresses with a subtle oak note on the nose, highlighting its high quality. Its aromas are finer than those of the Foliatières, with a harmonious interplay of white fruits and a balanced combination of tannins and minerals. The finish is excellent and long-lasting, making this wine a true pleasure.

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

