

Volnay 1er Cru Les Angles Dom. Lucien Boillot 2017



Producer

The Boillot estate originated in Volnay in the 1850s and was relocated in the village of Gevrey Chambertin some 100 years later. A vineyard holding across 14 appellations has been pieced together over this time. Now managed by Louis and Pierre Boillot and Pierre is today a winemaker on top of his form, making velvety soft red Burgundy with impeccable structure. The Premiers Crus occupy the upper portion of the Côte at heights of between 280 and 380 metres (brown limestone soils, rather shallow). Below are the appellation Village vines on brown calcic or limey soils. The vines also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clay marls, which contain rich deposits of fossil shell-fish, add body and firmness.

Tasting Notes

Les Angles is a Premier Cru climat of the Volnay appellation in the Cote de Beaune. Situated just to the east of Volnay village itself. A delicate ruby colour, the bouquet is floral and fruity. On the palate it is full of soft jammy black fruit flavours such as blackcurrant, cherry and plums. Well structured with a hint of minerality and smooth silky tannins.

Food

Perfect when served as an accompaniment to roast Guinea Fowl or Partridge.

Technical Information

Country	France	Dry/Sweet Style	Not applicable
Grape(s)	Pinot Noir (100%)	Alcohol Content	13.5%
Type	Red	Closure Style	Cork
Style	Robust	Organic/Biodynamic	No
Oaked Style	Oaked	Allergens	Milk: No Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	No		



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