

Gevrey Chambertin Dom. Lucien Boillot 2021



Region

The Côte de Nuits follows a narrow strip of red iron-rich soils that run the short distance south from Dijon to the town of Nuits St Georges and ends before the hill of Corton. It is perhaps the source of the greatest and most elusive Pinot Noir wines of Burgundy. To travel through this northern half of the Côte d'Or evokes a role call of great vineyard names; Gevrey, Vosne Romanée, Clos de Vougeot, Musigny, Nuits St Georges and more. Here in the Côte de Nuits the best vineyards lie along a narrow band of limestone slopes facing south-east to maximise exposure to the sun. Lower-lying vineyards with more clay drain less well and tend to produce less exciting wine.

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

From his winery, hidden in the town of Gevrey, Pierre Boillot creates deliciously soft and velvety Gevrey Chambertin which is intense and flattering. The nose is perfumed with cherry and redcurrant. This is a complex Burgundy, with a powerful palate full of both red and black fruit flavours, with some savoury notes of earth and game. Well structured with fine tannins and ripe, silky fruit lingering on the finish.

Food

A good accompaniment to chicken casseroles, roast guinea fowl or duck, and

Technical Information

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



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