

Gevrey Chambertin 1er Les Corbeaux Domaine Lucien Boillot 2022



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

This wine is produced from a small parcel on the `Les Corbeaux` plot of 65 year old vines, on a low slope on clay and limestone. Traditional fermentations are naturally occuring and in open top caps, with punching down twice daily for optimal extraction. The wine matures in barrels for up to 18 months in maximum 30% new French oak. Sweet, ripe red and black fruits on the palate, rounded with a creamy hint, layered and rich with good complexity and racy tannins behind the fruit, going to a fine spiced, textured finish.

Food

This is a perfect pairing for roasted or pan fried duck, lamb and game. Or with strong cheeses like Epoisses.

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	Organic practices	
Style	Complex	Allergens	Milk:	No
Oaked Style	Oaked		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian:	Yes
Sustainable	Yes-sustainable practices		Vegan:	Yes



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