

DOMAINE HENRI BOILLOT Volnay 1er cru 'Les Caillerets' 2021

Provenance: Volnay, Burgundy

Grape Variety: 100% Pinot Noir

Charcoaled rib eye, game, roast chicken, roast pork and a large array of cow cheese

Serving:

Temperature: 16°C





Vineyard Cultivation:

Today, the wines, created by Henri's talent, display such a high level of detail and complexity that it is fair to say that they are among the very best representatives of Burgundy. The premier cru "Les Caillerets" is located on the site of an old quarry, with plenty of high density limestone. The vineyard is located in the south part of the village of Volnay, below the "Clos des Chênes". At Domaine Henri Boillot, the follow organic practices and aim to achieve very low yields to naturally concentrate the fruit. The grapes are sorted in the vineyard and harvested by hand. At the Domaine, the grapes are sorted again and then traditional practices are used to make the wine. Vines are 57 years old.



Vinification:

50% in new oak barrels, 'vinification intégrale', 25% in single vintage barrels and 25% in barrels from two vintages.







Tasting Notes:

A beautifully balanced mid purple. The nose is brilliantly expressive, very high-class fruit. A wealth of equally classy ripe red fruit, with a little bit of the rose petals as well. Some astringency at the back from extreme youth, but the fruit is the winner. Very fine indeed. Drink from 2028-2035. 92-94pts, Jasper Morris, Inside Burgundy



Soil Type:

Clay and Limestone



Method:

Organic

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