



J. M. Boillot

H[^] **S****k****Z**[fgd**W**
Bd**W**[**W**5**d**g

Terroir

1.10 acres.
Clay-limestone soils.
100% Pinot Noir.
Vines planted 1949-1950.

Harvesting & Winemaking

100% hand harvesting.
Strict sorting during harvest.
100% de-stemming.
18-21 days of maceration in three stages: Pre-fermentation cold-soaking (55°F) in tank with mixing.
Alcoholic fermentation at high temperatures (90-93°F).
Post-fermentation warm maceration (84°F).
Vertical pressing.

Aging

100% malolactic fermentation.
Aged 13 months without racking.
25 to 30% new wood (origin: Cher, Allier)
Estate bottling after filtration.

Profile

Appearance: Intense ruby color with a beautiful purple luster.

Aroma: A deep olfactory range with roasted, very ripe black fruit notes.

Flavor: Tannic texture and structure mark this concentrated and powerful cuvée.

great aging potential.