

DOMAINE & MAISON HENRI BOILLOT

Reviews of 2007 Vintage White Wines

by Allen Meadows' Burghound

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Henri Boillot, who farms 15 ha in total (8 of which are in red), has changed the name of the family domaine from Jean to Domaine Henri Boillot though he also continues with Maison Henri Boillot (see below) in both colors as well. Boillot didn't mince any words describing 2007 as a "vintage where the date of the harvest was *the* critical variable. It is often very important, as it was in 2006 but in 2007, Reasonable yields were also critical because without them, even if you chose a good picking date, you still didn't have ripe fruit. We began picking the reds on the 2nd of September and the whites on the 7th. The fruit was very clean but it just wasn't ripe early on, which is why it was necessary to have patience. The sugars were reasonable at between 12 and 12.6% and the transparency was so good that we chaptalized very little. I did absolutely no lees stirring because I want precision in my whites. In terms of the quality hierarchy of the "big three", I would put Chassagne in third place because too many vineyards had too much fruit to adequately ripen. Puligny would be second and the star of 2007 in my view was Meursault as there are some stupendous wines." In recent years, the quality of both sides of Boillot's operation have been nothing short of phenomenal and he has become, in my view, the best small *négociant* in Burgundy for white wines. And, as the scores and comments confirm, Boillot's '07s are extremely impressive and absolutely worth your attention.

Domaine Henri Boillot (Volnay)

2007 Puligny-Montrachet

(from 1 ha of evenly mixed vines in Houlières, Charmes and Enseignères). A very pretty nose reflects hints of wood, orchard fruit and dried rose petal before sliding into rich, round, delicious and sappy flavors that possess excellent length for a *villages* level wine. This is very Puligny in character and for those readers who would like to find a classic example of what Puligny is all about, this would be a good choice. Recommended. 90/2012+

2007 Puligny-Montrachet "Perrières"

A more elegant and more complex nose of pure and layered aromas of fresh lemon, spice, acacia blossom along with a hint of brioche marries into rich, intense, detailed and beautifully textured flavors brimming with obvious minerality before culminating into a sneaky long finish that is almost delicate. This is an understated and beautifully harmonious effort. 93/2013+

2007 Puligny-Montrachet "Clos de la Mouchère"

(from 60+ year old vines and the vineyard is a whopping 4 ha *monopole* within Perrières). An almost invisible touch of wood influence allows the elegant, ripe and ultra pure aromas of citrus blossom, spice and orchard fruit to have center stage while the focused, textured and almost painfully intense flavors culminate in a bone dry, silky and seriously long finish. As good as the Perrières is, and it's indeed very good, there is simply another dimension present here. Along with the Pucelles, this is highly recommended. 94/2013+

2007 Puligny-Montrachet "Les Pucelles"

This too carries a background hint of wood on the honeysuckle, spice and lemony nose that displays excellent freshness that continues onto the textured, satiny and lightly mineral suffused flavors that finish with a bone dry finale. This is wine that oozes class and refinement. Highly recommended. 94/2014+

2007 Meursault "Genevrières"

A stunningly elegant and seductively spicy nose features apricot, violet and white flower aromas that merge seamlessly into rich, generous and palate staining flavors that possess superb underlying material and positively huge length. This is both stylish and classy and should age for years yet mature quickly. 93/2013+

Maison Henri Boillot (Meursault)

2007 Bourgogne

(50% from Meursault vines and the rest from declassified St. Romain and Auxey-Duresses). A floral, green fruit and lemon zest nose introduces fresh, intense and notably mineral-driven flavors that are not especially complex but possess ample punch and character for its level. This would make a great house white. 86/2010+

2007 St. Romain

Here the citrus influence is more pronounced with notes of acacia blossom serving as a background. The detailed, vibrant and precise barely middle weight flavors possess a lovely underlying minerality on the bone dry and lingering finish. This would also make for a really lovely house white plus there should be a year or two of upside development potential. 88/2011+

2007 St. Aubin “Pitangeret”

A background note of *pain grillé* frames a ripe and layered nose of straw, white peach and wet stone that is also picked up by the gorgeously fresh, energetic and intense flavors that are impressively complex on the seductive, sappy and persistent finish. Excellent quality here and worth a look. 90/2011+

2007

Savigny-lès-Beaune “Vergelesses”

This is also beautifully complex but the aromatic profile is less elegant with a greater emphasis on herb and fresh soil nuances that transfer over to the delicious and intense flavors that display a slight *sauvage* character to the enveloping and mouth coating finish. An explosive if not refined wine. 90/2011+

2007 Chassagne-Montrachet

A pungent, ripe and expressive nose of resin, orchard fruit and discreet wood slides into rich, round and generous middle weight flavors that retain a good sense of underlying precision on the nicely powerful and notably dry finish. This is impressive for its level and worth considering for a good value play. 89/2012+

2007 Chassagne-Montrachet “Les Chaumées”

A considerably more elegant and refined nose offers up exceptionally fresh and airy lemon and mineral-suffused aromas that lead to strikingly intense, pure, detailed and stony medium-bodied flavors dripping with dry extract, particularly in the context of a vintage that is not naturally dense. A beautiful Chaumées that is more mineral-driven than usual. 92/2013+

2007 Chassagne-Montrachet “Chenevottes”

This too is on the elegant side with a similar aromatic profile though not quite the density, either on the nose or the palate though there is a good sense of volume and an attractive texture to the notably dry finish. Very solid if not sensational quality. 90/2012+

2007 Meursault

(a blend of equal proportions from Narvaux, Tillets, Clos du Cromin and Chevalières). A very fresh, bright, pure and refined nose of hazelnut and lemon aromas that precede the punchy, precise and pure flavors that culminate in a bone dry and beautifully persistent finish. This is crystalline in its purity and this is a superb *villages*. 90/2012+

2007 Meursault “Les Cras”

A slightly riper nose features notes of toast, citrus and acacia blossom that are followed by rich yet gorgeously precise, detailed and racy middle weight flavors that stain the palate with extract on the bone dry finish. Like the name suggests, this is brimming with an almost aggressive minerality and the vibrancy is palpable. 92/2013+

2007 Meursault “Poruzots”

As one would reasonably expect at this early stage, this is tighter and more restrained if less elegant with a green fruit, herb and spiced pear nose that merges into rich, full, tautly muscled and solidly detailed medium full flavors that are more refined than usual, all wrapped in a mouth coating and admirably persistent finish. 91/2013+

2007 Meursault “Charmes”

(from vines in Charmes-Dessus). A subtle hint of wood toast sets off a more expressive nose of orchard fruit, anise and straw hints that complement the detailed, rich and exceptionally precise middle weight flavors that possess excellent volume on the classy, pure, lingering and palate staining finish. This is a terrific effort. 93/2013+

2007 Meursault “Perrières”

Subtle *pain grillé* hints serve as the smoky backdrop to an elegant nose of rose petal and lemon rind that introduces mineral-driven flavors that seem like the extract of liquid rock as the purity and detail are flat out stunning. Like the best of these wines, that is an ineffable sense of class on the driving finish. A ‘wow’ wine. 94/2014+

if you missed the precise date
you had to be out picking,
you flatly missed the vintage,
period, end of discussion.

DOMAINE HENRI BOILLOT – MAISON HENRI BOILLOT

2007 Puligny-Montrachet “Folatières”

A classic Puligny nose of floral and citrus notes that is elegant, pure and sophisticated leads to equally pure and refined medium-bodied flavors that are strikingly precise, intensely mineral and which completely coat the palate in dry extract on the driving, complex and persistent finish. This is a picture-perfect Folatières that should age beautifully. 93/2013+

2007 Puligny-Montrachet “Les Caillerets”

This is every bit as elegant aromatically with a cool, pure, airy and classy nose that introduces very fine, and finely detailed, medium plus weight flavors that are almost as mineral-driven as the Folatières yet even more complex and lingering. A knock-out and this is indisputably of *grand cru* quality. 94/2013+

2006 Criots-Bâtard-Montrachet

As is typical, this is aromatically quite ripe yet what is not typical is the greater elegance as this seems unusually refined and admirably pure with an orchard fruit and bee’s wax nose that is in perfect keeping with the powerful, dense and muscled big-bodied flavors that possess remarkable amounts of dry extract that completely buffers the firm acid spine on the almost painfully intense and stunningly long finish that is absolutely bone dry. A remarkably good Criots that should reward up to a decade of cellar time. 95/2015+

2007 Bienvenue-Bâtard-Montrachet

A highly perfumed nose blends notes of wood toast, honeysuckle, spice and ripe white peach and pear aromas that merge seamlessly into delineated, pure, textured and attractively stony medium full-bodied flavors that explode into a citrus suffused finish of simply stunning length. This is a more delicate wine than the Criots but there is plenty of taut muscularity here too that should also reward a decade’s worth of cellar slumber. 95/2015+

2007 Bâtard-Montrachet

(two-thirds from Chassagne and the remainder from Puligny). This is almost as ripe as the Criots and even more complex than the Bienvenues with a layered and deep nose of spice, toast, floral notes, peach, pear and lemon zest that can also be found on the utterly delicious, full-bodied and powerful flavors that are voluminous but focused, detailed and which detonate like a vinous bomb on the textured and palate staining finish that goes on and on. 2007 is a terrific vintage for this *appellation* as it adds a touch of elegance that Bâtard sometimes lacks. A monument that will age for years. 96/2015+

2007 Chevalier-Montrachet

A discreet, indeed almost invisible, touch of wood frames extremely primary aromas of white flower, wet stone and a spice component that are very cool, pure, elegant and restrained with brilliantly detailed, classy and refined

medium plus weight flavors delivering a borderline painfully intense and palate staining finish that goes on and on. This seems to be extracted directly from liquid rock and this has that ‘wow’ factor in spades. Don’t miss it. 97/2015+

2007 Montrachet

(from Chassagne fruit). This is also strikingly pure, refined and fantastically elegant and while the kaleidoscopic nose is more restrained and primary still, the density of the fruit with its associated depth is quite simply sublime. Notes of white truffle, citrus, rose petal, anise, brioche and clove merge into concentrated, powerful, delineated and stony flavors that are big but not necessarily massive and culminate in a finish that is even more persistent than that of the Chevalier if not necessarily finer. Still, what this gives up in delicacy it more than makes up for in size, weight and power. A classically proportioned Monty. 97/2017+

2007 Corton-Charlemagne

(100% from Aloxe fruit). Seemingly like all of Boillot’s wines in this vintage, a strikingly pure nose of green apple, white flower and spice aromas complements perfectly the delicious, intense and stony flavors that are among the ripest in the range yet remain wonderfully vibrant and gorgeously detailed on the taut, transparent and bone dry finish that bathes the palate in dry extract. This is beautifully balanced and among the best wines of the vintage from Corton. In a word, brilliant. 96/2017+