

DOMAINE & MAISON HENRI BOILLOT

2008 Vintage Reviews- White Wines

*by Stephen Tanzer's International Wine Cellar
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Henri Boillot, who started harvesting chardonnay on September 28 in 2008 and began the pinot at the beginning of October, told me that there's not much of a distinction between 2008 and 2007 chardonnay in terms of the technical numbers. "The only difference is that some noble rot in 2008 gave the wines more gras and less aggressive acidity," he said. "Or, rather, the acidity is masked by the wine's fat in the '08s, while the 2007s are pure but more taut." Boillot told me he did not stir the lees in either 2008 or 2007, but noted that despite doing more debourbage than previously he still brings nearly 20 liters of lees into his 350-liter barrels. He considers the 2007 whites "almost my best year yet" and he offered the opinion that his 2007 reds are every bit as good as his 2005s. As at other addresses, I offer notes below on only the 2008s that had finished their malolactic fermentations-or nearly finished. Most of Boillot's domain wines, in the colder cellar at his house, were just starting their malos at the end of May, so my only note is for the stunning Clos de la Mouchere.

Important note: Although Stephen Tanzer refers to Domaine Jean Boillot, **Mr. Henri Boillot renamed the domaine to Domaine Henri Boillot beginning in vintage 2005.** In the following reviews the domaine name has been edited to reflect this change.

Domaine Henri Boillot/Maison Henri Boillot

Maison Henri Boillot 2008 Chassagne Montrachet

Crystallized lemon peel and white flowers on the nose. Silky, smooth and dry; lush for village wine but with lovely menthol lift. This should make an energetic village wine.
87-90

Maison Henri Boillot

2008 Chassagne Montrachet Les Chaumees

Bright medium yellow. Very ripe, pure aromas of honey and white flowers buttressed by minerality. Sappy and intense, displaying the stony minerality characteristic of this site high on the hillside. Plenty ripe and long, with a hint of menthol adding interest.
88-91

Maison Henri Boillot

2008 Meursault

Pale, green-tinged color. Vibrant aromas of lemon, lime, apple and spices. Not as full as the Chassagne villages but displays good energy to its lemon, lime and spice flavors. Finishes with very good length and grip.
87-89

Maison Henri Boillot

2008 Meursault Poruzots

Lime oil and apple on the nose; still a trace of malic acidity remaining. Juicy and precise, with good limey cut carrying through to the gripping back end.
88-91

Maison Henri Boillot

2008 Meursault Charmes

Musky, highly complex aromas of lemon, lime and hazelnut. Sweet on entry, then impressively tensile in the middle palate, offering superb intensity to its citrus, spice and mineral flavors. This tactile, penetrating wine builds impressively toward the back end and finishes with outstanding lift and persistence. Rigorous, almost painful, wine, but wonderfully rich for chardonnay with barely 13% alcohol. These vines are in the upper portion of Charmes, next to the top of Puligny-Montrachet Combettes.
91-94

DOMAINE HENRI BOILLOT – MAISON HENRI BOILLOT

Domaine Henri Boillot

2008 Meursault Genevrieres

(domain wine) Palish yellow. Less pristine and more exotic on the nose than the Charmes, hinting at honey, resin and orange peel. Then sweet, spicy and aromatic in the mouth, with very good density and minerality. Not quite as pure as the Charmes, and showing more oak spice today, which gives the finish a drier quality.

90-93

Maison Henri Boillot

2008 Meursault Perrieres

Pale yellow. Lovely aromas of fresh peach and crushed stone. Fat, silky and sweet; almost too easy to taste today for Perrieres. Offers a major mouthful of ripe yellow fruits, with superb volume for premier cru.

90-93

Maison Henri Boillot

2008 Puligny Montrachet Les Caillerets

Bright pale yellow. Pure, expressive aromas of peach, spices, menthol and nut oils. Sweet and spicy, with lively acidity framing and intensifying the flavors of peach and pineapple. Conveys an impression of sappy extract. One of the two components of this wine showed an exotic passion fruit quality and impressive richness, while the other was much more austere and primary, with compelling perfume. The blend was best, though.

90-93

Maison Henri Boillot

2008 Puligny-Montrachet Les Folatieres

Palish yellow. Musky aromas of nut oil, clove and lees. Supple and suave on entry, then almost painfully primary in the mouth, with intense peach, mineral and floral flavors offering outstanding energy for the year. The same wine from a standard barrique seemed less minerally and taut. According to Boillot, his 350-liter barrels are clearly the better choice for a vintage like 2008: "The regular barriques accentuate the exotic side of the vintage," he pointed out. "And the wine in the larger casks is less evolved."

91-94

Maison Henri Boillot

2008 Criots Batard Montrachet

Musky aromas of clove and white truffle. Silky, sweet and tactile, with terrific energy and cut to the peach, spice and nut oil flavors. Finishes with compelling spicy persistence and perfume. (The very ripe, sappy Batard showed a captivating sweetness but had too much unconverted malic acidity to assess with confidence.)

91-94

Maison Henri Boillot

2008 Corton Charlemagne

Pale color. Soil-driven aromas of nut oil, nutmeg and crushed stone. Wonderfully silky and ripe but at the same time quite backward and classically dry, with a powerful vanilla-and-spice character and the structure of a red wine. This impressively tactile wine is from grapes picked between October 5 and 10, all in Aloxe-Corton.

92-95

Domaine Henri Boillot

2008 Puligny Montrachet Clos de la Mouchere

(Domaine Jean Boillot wine; just about finished with its malo) Hazy appearance. Wonderfully complex, musky aromas of clove, citrus zest, truffle and flinty minerality. Smoky and opulent in the mouth, with the silky texture and sheer intensity of a grand cru. At once velvety and utterly vibrant, this superconcentrated wine (the yield was barely 30 hectoliters per hectare, according to Boillot) leaves the palate quivering. (Incidentally, the Pucelles, which combines the highest natural alcohol of Boillot's domain 2008s with very high acidity, was similarly incisive and palate-staining but may need longer to come into harmony. It was still in the middle of its malo.)

93-95