

DOMAINE & MAISON HENRI BOILLOT

2007 Vintage Reviews- White Wines

by Stephen Tanzer's International Wine Cellar

September 2009

Henri Boillot told me he brought in his pinot noir early but waited until September 8 to attack the chardonnay, ultimately picking with at least 12.5% potential alcohol and chaptalizing a little (but adding no acidity). He described the new wines as "a bit less green than the '04s, and rounder too." Boillot did as much lees stirring in '07 as he did the previous year, but he emphasized that he prefers picking ripe fruit to carrying out a lot of batonnage. In 2006, on the other hand, he picked quite early, beginning before the day of the ban. Boillot uses mostly 350-liter barrels-around 50% new oak for the premier crus and all new barrels for the grand crus.

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

2007 Meursault

(\$85; negociant wine) Pale color. Exotic orange and powdered stone on the nose. Supple, sweet and fruit-driven, with a plump texture enlivened by nicely integrated acidity. Classic fruity, energetic Meursault with a firm finish.

89

Domaine Henri Boillot

2007 Puligny Montrachet

(\$95; domain wine) Good pale color. Less fruity on the nose than the Meursault; more resinous and truffley. In a plump, rich style, offering more volume than the Meursault but less precision. I find this closed and a bit petrolly today. Still, it seems a bit flaccid for the year.

87

Maison Henri Boillot

2007 Chassagne Montrachet Les Chenevottes

(\$126; negociant wine) Sexy, almost surprisingly accessible aromas of peach, white flowers, honey, smoke and truffle. Pliant and silky, with good volume but much more grip than the Puligny villages that preceded it. I particularly liked the impression of tension on the long finish. Seriously good wine, and way better than a barrel sample I tasted last spring.

91

Domaine Henri Boillot

2007 Meursault Genevrieres

(\$150; domain wine) Pale color. Very white aromas: white peach, white flowers, white truffle. Then silky-sweet and lush in the mouth, with an almost exotic quality to the flavors of soft citrus fruits, peach and flowers. Finishes very long, with deceptive power.

92

Maison Henri Boillot

2007 Meursault Perrieres

(\$150; negociant wine) Pure wet stone on the nose. Very ripe and dense, with a powerful rocky, saline minerality that goes right for the salivary glands. Wonderfully sweet and fine-grained wine with captivating hints of soft citrus fruits emerging with air. The impressively broad finish really reverberates in the mouth. A superb example of this vineyard, and more classic than the 2008.

94

Domaine Henri Boillot

2007 Puligny Montrachet Clos de la Mouchere

(\$150; domain) Knockout nose combines hazelnut oil, clove, iodine and minerals; comes across as less fruity and more austere than the 2008. Then wonderfully rich but youthfully closed in the mouth, combining terrific energetic minerality with captivating hints of stone and citrus fruits. A compellingly tactile, mineral wine with a sappy finish that excites the taste buds.

94

DOMAINE HENRI BOILLOT – MAISON HENRI BOILLOT

Maison Henri Boillot

2007 Bienvenue-Batard-Montrachet

(\$450) Aromas of white peach, white truffle, flowers and honey. Plump, spicy and pliant, but with a firm acid spine and finishing minerality giving grip and energy to the pure stone fruit and spice flavors. Finishes with terrific lift.

94

Maison Henri Boillot

2007 Chevalier Montrachet

(\$740) Knockout nose combines apple, white flowers, crushed stone and saline minerality. The palate delivers the mineral energy of this vintage in spades, with citrus and stone flavors offering outstanding precision and staining the palate on the back end. This was a knockout from barrel and has turned out splendidly. Boillot rates this as one of his best Chevalier vintages to date. He also told me that it was always his dream to make Chevalier-Montrachet. "I would sooner lose all the other crus," he told me. "Chevalier-Montrachet is the greatest terroir for white wine, while Musigny is the greatest for red."

96

Maison Henri Boillot

2007 Corton Charlemagne

(\$250) Aromas of lemon, lime, mint and crushed stone. Boasts pure cut for all its subtle sweetness, conveying an almost salty quality to the penetrating flavors of citrus fruits, crushed stone and white truffle. "A bitterness of quality" is the way Boillot described this wine's almost aggressive finishing grip. But there's also an extraordinary whiplash of flavor on the aftertaste, and no lack of fruit sweetness. Still, I give the edge to the Chevalier today.

95