



Maxime Dubuet-Boillot

POMMARD 1^{ER} CRU

En Largillière

The Terroir :

Our plot of 50 ares nestles just above the famous Grands Epenots. This is one of our finest plots, a flagship of the family, purchased by my great-great-grandfather Felix Boillot in the 1920s. The soil is red, extremely loaded with iron oxide and manganese, in the same vein as the Petits Noizons and Charmots 1er Cru. Located in the north of the Pommard appellation, the soils give the wines the most subtlety and finesse. South/South-East exposure.

Vinification & ageing :

After a manual harvest and careful sorting, we keep from 15% to 20% of full bunches. Cold pre-fermentation at 10°C lasts 3 to 4 days. Alcoholic fermentation begins spontaneously, without adding sulphur at this stage. The new wine is infused with its skins. Ageing is carried out in French oak barrels, 30% of which are new barrels, for 12 months.

Tasting :

The attack is bright and energetic, with a beautiful freshness opening the wine on a concentration of small red fruits. The palate rises crescendo, resulting in subtle and elegant tannins. The finish is sweet and persistent.



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