

DOMAINE HENRI BOILLOT / Burgundy



Owner / Winemaker

Henri Boillot

Appellation

Puligny-Montrachet

Presentation

Henri Boillot inherited 14 hectares of prime Volnay and Puligny-Montrachet vineyards from his father and expanded them to 19 hectares. His vision led to Maison Henri Boillot, a 'super-négociant' sourcing the finest small parcels from top Côte de Beaune growers. Vinified in Meursault with precision and subtle new oak, these wines reveal the unique personality of each vineyard. Combining exceptional terroir, meticulous craftsmanship, and Boillot's expertise, the range offers elegant, refined wines that capture the very essence of Burgundy.

Wines produced

A RANGE OF 15 WINES FROM THE COTE DE BEAUNE, INCLUDING:
VOLNAY 1ER CRU LES CAILLERETS
MEURSAULT 1ER CRU LES GENEVRIERES
PULIGNY MONTRACHET 1ER CRU CLOS DE LA MOUCHERE
PULIGNY MONTRACHET 1ER CRU LES PUCELLES
BATARD MONTRACHET GRAND CRU
MONTRACHET GRAND CRU

Grape varieties planted

Pinot Noir
Chardonnay

Size of vineyard

19 hectares.

Average age of the vines

40 years old.

Location

The modern cellar is conveniently located on the outskirts of Meursault.

Soils

Henri Boillot's vineyards in the Côte de Beaune grow on limestone and clay, with top sites like Meursault Les Perrières and Chevalier-Montrachet on thin, stony, pale limestone, ideal for white wines.

Viticulture & Winemaking

Henri Boillot follows an ultra-sustainable approach, minimizing vineyard interventions wherever possible—a philosophy applied since the 1990s that positions the estate as a precursor of sustainable viticulture.

At Domaine Henri Boillot, precision and terroir expression start in the vineyard and continue through every stage in the cellar. The family follows sustainable, low-intervention viticulture, with careful canopy work and hand harvesting to ensure grapes are picked at optimal ripeness and concentration.

For the white wines, grapes are usually whole-cluster pressed gently to protect freshness and avoid harsh phenolics. The juice is fermented and aged in 350-litre French oak barrels, with a mix of new and one-year-old wood to balance oak influence and purity of fruit. Whites are typically aged around 18 months in barrel. Fermentation uses natural yeasts, and lees stirring is minimal to highlight terroir and freshness. Bottling is done with minimal fining and light filtration to preserve clarity, aroma, and elegance.

For the red wines, grapes are sorted by hand and gently crushed, often with a proportion of whole berries included. Cold maceration prior to fermentation using indigenous yeasts. After fermentation, reds are aged in 228 litre oak barrels, with new oak usually in the 50-70% range depending on the wine and vintage. Elevage generally lasts around 18 months. Bottling is done unfinned or with very light filtration to maintain purity and texture.

This careful approach – minimal intervention in the cellar, attention to vineyard detail, and thoughtful use of oak – gives Domaine Henri Boillot wines their signature elegance, freshness, and sense of terroir.