

TUTTO



OLIVIER BOULIN

Champvans, Jura

We are thrilled to introduce the work of talented young micro-négociant par excellence, Olivier Boulin.

A native of the Jura, Olivier was immersed in wine from a young age and whilst completing his studies in philosophy he began working alongside talented vigneronns all over France and cites time spent with the legendary Antony Tortul of La Sorga and Emmanuel Lançon of Domaine des Murmures as major influences on his work.

Olivier began making wine in the cellar underneath his family home in the village of Champvans in 2015. Each year he seeks out healthy grapes grown on old vines in great terroirs. He has a knack for finding special vineyards, whether it be abandoned plots in storied crus, a couple of rows in prime real estate in Pupillin, or an unfamiliar grape grown in a famous Burgundian village. He harvests the grapes with friends and in the cellar he works gently, with great patience.

Olivier makes wines in a decidedly old fashioned way. He favours long, slow and gentle presses of whole bunches over several days, the use of gravity and a proper élevage in old casks. To taste Olivier's wines is to experience familiar grapes and places anew. They display a wonderful purity of fruit, perfume and finesse and offer a glimpse into the mind of an extremely talented young winemaker.

OLIVIER BOULIN
Champvans, Jura



ALIGOTH
2018

This comes from a 120 year old parcel of Aligoté from Gevrey Chambertin that Olivier harvested for the last time before the vines were removed by their owner. The fruit was pressed directly and aged in old casks for two years, rendering a wine of profound structure, power and poise which pairs rich stone fruits, smoke and minerals to dizzying effect. Available only in magnum, it reveals layers of complexity as it unfurls in the glass.