

TUTTO



OLIVIER BOULIN

Champvans, Jura

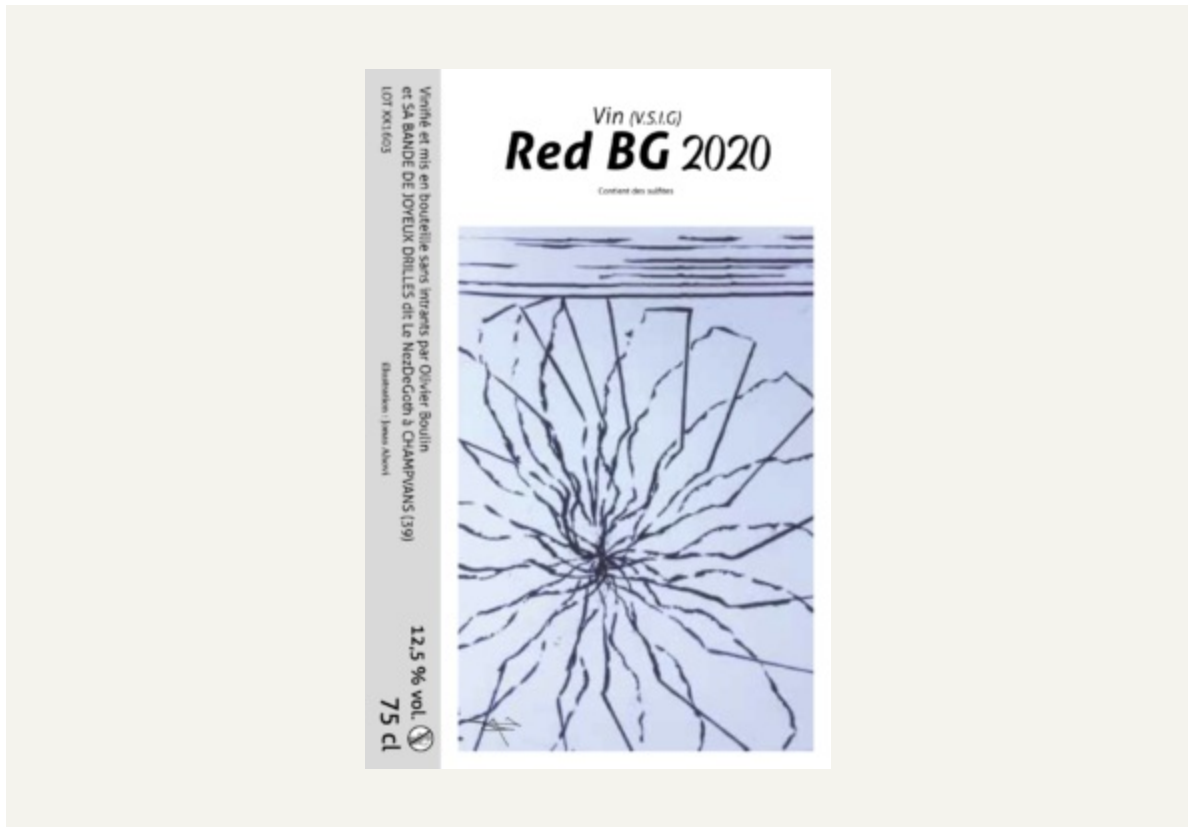
We are thrilled to introduce the work of talented young micro-négociant par excellence, Olivier Boulin.

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



RED BG
2020

From an old vineyard of Pinot Noir planted over clay, limestone and flint in Ladoix. The grapes were fermented as whole bunches for three weeks, before almost two years of élevage. Incredibly lifted and perfumed, this sees the grape at its most wild and vibrant, with heady notes of red berries, sous bois and gentle funk.