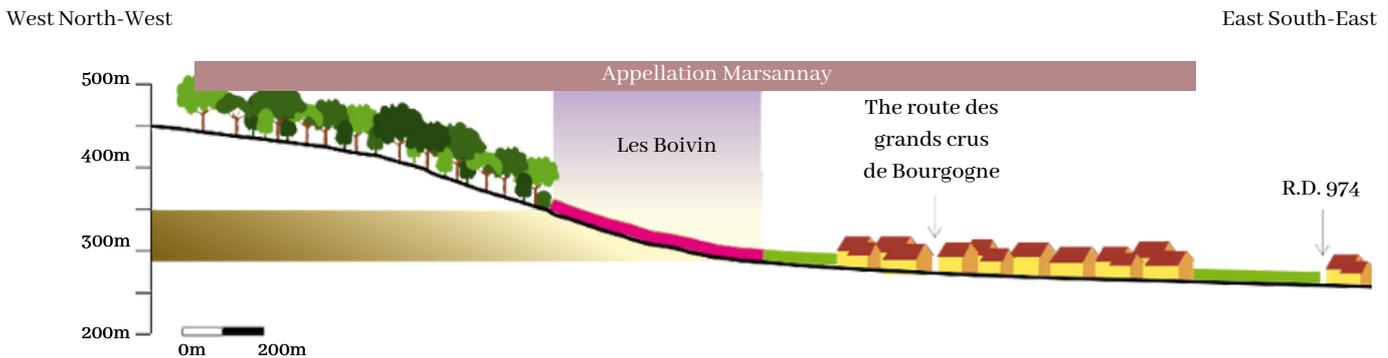


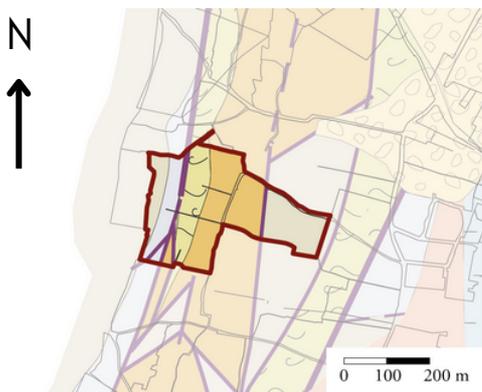


Landscape



Located at the top of the hillside vineyards, west of the village of Marsannay-la-Côte, Les Boivin ranges in altitude from 942 to 1135 feet (287 to 346 metres), with an average of 1027 feet (313 metres). The slope is gentle (3%) at the bottom, and steep (11%) at the top, with an average of 7%. Exposure is east.

Soil and subsoil



Les Boivin offers a great geological diversity, with stripes of different substrata that follow one another from the top to the bottom of the "climat". Whether it is the Comblanchien Limestone at the top and bottom of the site or the Crinoidal Limestone in the middle part, the "climat" is characterized by a very calcareous nature of its subsoil. A thin band of marl with *Ostrea acuminata* is found in the upper third of the "climat".

The soils are quite thin and stony in the West, at the top of the hillside, thicker in the East, downslope.

Background

Les Boivin can be issued from either a humoristic designation («bois vin», meaning drink wine) or indicate a place where low quantities of wine are produced, where the vine carries more leaves than grape bunches. The use of the article «les» (the) in the place-name indicates that the name was adopted after 1000 AD.

Wines

Red Wine



From this terroir of obvious diversity comes a red wine of high class, combining a dark ruby color, very sustained, bright and clear, with a very complex nose where ripe black fruits mingle with spices. It is full-bodied, developing a lovely velvety texture, carried by ripe grape tannins for a tannic sensation of great flexibility. It is a wine with a beautiful balance, combining volume, freshness and finesse. With a racy viscosity, it finishes with a subtle salivation. Round, rich, powerful but without heaviness, it is promised to a great longevity.

Meats in sauce, rib of beef with wine or marrow will please him.

Serving temperature : 15 to 17 °C

