



JEAN-CLAUDE BOISSET

Jean-Claude Boisset, Bourgogne Chardonnay `Les Ursulines` 2014

PRODUCER

Jean-Claude Boisset has undergone a radical transformation since the arrival in 2002 of viniculteur Grégory Patriat, one of the best viticulturalists/winemakers of his generation in Burgundy. Grégory had spent the previous three years working in the vineyards at Domaine Leroy and still spends a great deal of his time in the vineyards, paying his growers by the hectare in order to ensure low yields. He also prefers to work with organic growers, as he finds they produce better fruit. Unlike other Burgundian négociants, Grégory specialises in making wines from 'lieu-dits' or tiny plots of vines, something which accounts for the limited production of most of his wines.

VINEYARDS

The wine was made from selected parcels from the Côte de Beaune, in fact most of it is 'declassified' Rully, which gave a richness and structure to the wine. This is quite rare as most négociants source their 'Bourgogne Blanc' from the cheaper Macônnais area. Soils are mostly limestone-clay. Grégory is fanatical about the quality in the vineyard, regularly checking for any sign of disease or vine pests; he focuses particularly on soil management in order to increase microbiological activity and thus soil and vine health.

VINTAGE

The 2014 vintage was very promising and produced good yields. A hot and dry spring gave the false impression that this harvest would be an early one. Unfortunately what followed was a rainy, cold summer which meant that the head-start gained during spring was soon lost. However, maturation began to gather pace at the end of August and the warm weather in September allowed the grapes to ripen perfectly and the harvest began in mid-September.

VINIFICATION

The whole bunches of grapes were pressed very gently for two and a half hours. The must was dropped to 12°C before being transferring to barrels, without settling, to conserve as much of the lees as possible. A very long fermentation followed using natural yeasts. The wine aged for 14 months without racking, and with no lees stirring to accentuate the wine's mineral qualities. 10% new French oak barrels were used to impart subtle complexity and a smooth finish. Again, it is quite rare for a 'Bourgogne Blanc' to be 100% aged in oak. Bottling took place using gravity after fining with bentonite and a very light filtration.

TASTING NOTES

A fresh bouquet with notes of citrus, pear, blossom, honeydew melon and white peach. The palate is very well balanced, with good acidity and a silky texture.



VINTAGE INFORMATION

Vintage	2014
Region	Côte de Beaune, Burgundy
Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Stelvin
ABV	12.5%
Bottle Sizes	75cl