

Bourgogne Chardonnay `Les Ursulines` 2014

Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
-----------------	------------------------

Winemaker	Grégory Patriat
-----------	------------------------

Closure	Screwcap
---------	-----------------

ABV	12.5%
-----	--------------

Bottle Sizes	75cl
--------------	-------------

PRODUCER

Grégory Patriat is the accomplished winemaker at the helm of Nuits-Saint-Georges négociant Jean-Claude Boisset. Previously head viticulturist and assistant winemaker at the legendary Domaine Leroy, Grégory has brought a detailed, vineyard-led approach to Jean-Claude Boisset and produces wines that are truly reflective of their lieu-dits. It is a testament to his skill, that after tasting the 2021 vintage, Jancis Robinson MW wrote that she "was utterly knocked out by the balance and refinement of Grégory Patriat's wines at J-C Boisset". Founded by the Boisset family in 1961, the company is now based in Les Ursulines, a former convent in Nuits-Saint-Georges that has been converted into a state-of-the-art, gravity-fed winery.

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 negociants source their 'Bourgogne Blanc' from the cheaper Maconnais 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.