Jean-Claude Boisset,

Chambolle-Musigny 2016 Chambolle-Musigny, Burgundy, France





Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Notes	Sustainable, Vegetarian, Practising Organic, Vegan

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-theart, gravity-fed winery.

VINEYARDS

Chambolle-Musigny is one of the smallest and most parcellated appellations of the Côte de Nuits whose Grand Crus are among Burgundy's rarest and most collectable wines. Boisset's Village Chambolle comes from massale selected vines from 5 'lieux dits' located around the village, including Creux Baissants, Pas de Chat, Derrière le Four and the famed Clos de l'Orme, which many growers believe to be as good as their Premier Cru sites. Boisset's Chambolle vines have been farmed organically since 2008. The soils are very infertile and their base of hard limestone, topped by a thin layer of Bathonian limestone, ensures good soil drainage and contributes to the precise, sensual character of their Chambolle. Production is very small; Boisset produces just 2000-2500 bottles of Chambolle Village depending on the vintage.

VINTAGE

After one of the mildest winters since 1900, growers suffered vineyard damage with devastating April frosts and May hailstorms severely reducing the size of the potential harvest. Fortunately, summer saw a return to sunshine and warmth with adequate rainfall allowing the vines to catch up with their growth. Given the difficult start, the 2016 vintage is of an unexpectedly high quality, the white wines are generous with good body and fine-fruit aromas that will be ready to drink while young, the reds are powerful, tender, concentrated and ideal for ageing.

VINIFICATION

The grapes were handpicked and collected in 20kg perforated crates. They were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery. The grapes were 50% destemmed but not crushed and were gravity-fed into a small fermenting vat. Maceration with 50% whole clusters lasted a total of 23 days including one week of cold maceration (12°C). Fermentation used indigenous yeasts only. Infrequent punching of the cap (eight maximum). The wine was aged on the lees for 16 months with no racking using a proportion of 40% new French oak barrels.

TASTING NOTES

Garnet in colour with hints of purple, the nose exhibits complex aromas of blackberries, violets, spice and toasty notes. On the palate, it has a lovely mouthfeel, while still fresh and delicately scented, with more pronounced tannins evident on the long, structured finish.





