

## Chambolle-Musigny 2016

Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Organic, Vegan</b>

### PRODUCER

Jean-Claude Boisset is a family-owned wine company founded in 1961. Jean-Claude's first parcel of land was located in Gevrey-Chambertin and today the company is based in Les Ursulines, a former convent in Nuits-Saint-Georges, and run by his children Jean-Charles and Nathalie. Grégory Patriat, who had previously worked at the legendary Vosne-Romanée producer Domaine Leroy, joined in 2002 to revitalise and reinvent the house. He transformed Boisset into a 'viniculteur', working closely with the growers, guiding the wines from vine to bottle to achieve the desired quality. In 2018, they opened a new state-of-the-art winery, which reflects their modern, technical approach to winemaking.

### 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.

## **AWARDS**

Decanter World Wine Awards 2018, Silver  
GOLD - International Wine Challenge 2018