



Mâcon-Igé `Château London` 2016

Mâconnais, Burgundy, France

JEAN-CLAUDE BOISSET



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

This wine is from Igé, one of the Mâconnais' top villages. Château London is the specific vineyard or 'lieu-dit' of the grapes. Vine age is approximately 20 years and the yield is 7,000 vines per hectare. The vines are Guyot trained to a height of 1.3 metres, to ensure enough light exposure for photosynthesis. Soils are stony and clay, with a high proportion of chalk. The grape is a clone of Chardonnay, Chardonnay-Muscaté, which gives the typical structure, poise and freshness of Chardonnay together the aromatic expression of Muscat.

VINTAGE

Burgundy was struck by damaging hailstorms and frost meaning that yields were down across the entire region. However, what remains is good quality in a classic style, with good balance between acid, alcohol, body and fruit concentration. The 2016 vintage is fresh, lively and well balanced.

VINIFICATION

The grapes were harvested manually into 20kg crates, then whole bunch pressed for 2.5 hours, before the juice was transferred to oak vats. Indigenous yeasts were used for a long fermentation without racking or lees stirring. The wine was then aged in 30% new French oak barrels for eight months without being racked. The barrels used are toasted at low temperatures to impart a subtle, delicate flavour to the wine. The wine was bottled by gravity in August 2017, fined with bentonite and very lightly filtered.

TASTING NOTES

This Chardonnay has golden nuances in the glass. There is a nice complexity on the nose with aromas of ripe yellow fruits, citrus and white rose. This wine is clean and fresh on the palate with good acidity. The finish is long and lively.

Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.9g/L
Acidity	8.07g/L
Wine pH	3.43
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan