



Mâcon-Igé `Château London` 2016

Mâconnais, Burgundy, France

JEAN-CLAUDE BOISSET



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

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