Jean-Claude Boisset.

Clos de la Roche Grand Cru 2018

Côte de Nuits, Burgundy, France





| Grape Varieties | 100% Pinot Noir |
|-----------------|-----------------|
| Winemaker | Grégory Patriat |
| Closure | Natural Cork |
| ABV | 12% |
| Residual Sugar | 0.6g/L |
| Acidity | 5.58g/L |
| Wine pH | 3.62 |
| Bottle Sizes | 75cl |

PRODUCER

Jean-Claude Boisset is a family-owned wine company founded in 1961, with their first parcel located in Gevrey-Chambertin. Today the company is run by 2nd generation siblings Jean-Charles and Nathalie Boisset and is based in Les Ursulines, a former convent in Nuits-Saint-Georges converted into a state-of-the-art winery. Since 2002, the wines have been made by Grégory Patriat. Previously head viticulturist and assistant winemaker at the legendary Domaine Leroy, Grégory has brought a detailed, vineyard-led approach to Jean-Claude Boisset. After tasting the 2021 vintage, Jancis Robinson wrote that she "was utterly knocked out by the balance and refinement of Grégory Patriat's wines at J-C Boisset".

VINEYARDS

Nestled between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis boasts five Grands Crus. Located at the north of the commune, Clos de la Roche takes its name from a boulder that the Celts used for their rituals. Lying adjacent to the Latricières -Chambertin vineyard, it produces Morey's most robust wines. This east-facing vineyard is difficult to work, with such stony limestone soil that was considered to be a "back breaker" by the growers of yesteryear. This hard, brown limestone soil yields very firm wines that are well-suited to ageing. The vines are pruned in the Guyot system.

VINTAGE

The two words to describe the 2018 would be - abundance and excellence. After a winter that was almost too mild, the vintage was notable for two contrasting weather patterns. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had a major impact on certain plots on the Côte de Nuits. Then the summer was dry and hot, with some vines suffering stress and shutting down for a brief period. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

VINIFICATION

The grapes were hand picked and sorted once at the vineyard and again on the sorting table upon arrival to the winery. The grapes were then destemmed but not crushed, and the whole grapes were gravity-fed into tanks. Maceration took a total of 21 days including a cool pre-fermentation maceration on skins for 4 days at 12°C. Only indigenous yeasts were used for fermentation. The wine was aged on its lees for 17 months with no racking, using 100% new French oak barrels, which had been gently toasted.

TASTING NOTES

Bright ruby in colour. This Grand Cru exudes intense aromas black fruit, floral notes of peonies and subtle hints of black pepper. The palate reveals a beautiful power with fine but firm tannins, a bright acidity and a beautifully lingering finish.

AWARDS

International Wine Challenge 2020, Silver

