

Jean-Claude Boisset,
Pommard `Les Vaumuriens` 2019
Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Residual Sugar	0.4g/L
Acidity	5.39g/L
Wine pH	3.74
Bottle Sizes	75cl
Notes	Vegetarian, 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-the-art, gravity-fed winery.

VINEYARDS

Les Vaumuriens is located in Pommard, between Beaune and Volnay, on the hillside slopes facing Volnay. The soil here is a mixture of clay and limestone, which gives the wine good intensity on the palate and elegance on the finish. In old French 'Vaumuriens' describes a narrow, steep-sided valley. The wine is produced from very old and naturally low-yielding vines, with careful and environmentally-friendly vineyard management.

VINTAGE

According to Grégory Patriat, the 2019 vintage will go down in history as legendary. It started with a mild winter that moved into a colder spring with some frosts which led to reduced yields. The cooler temperatures continued into June, then there was a sudden increase in temperature, so much so that some of the younger vines temporarily shut down. Nevertheless, the lower yields and hot and dry conditions resulted in a harvest of lower quantity but excellent quality with smaller berries packed full of flavour. Similar to the wines of 1969, 1979, 1999, 2009 the wines from this vintage show excellent concentration.

VINIFICATION

The grapes were handpicked and sorted in the vineyard. Upon arrival at the winery, the grapes underwent a second sorting to ensure only the best fruit was used. The grapes were partially destemmed (20%) and gravity-fed into tanks. The remaining 80% was kept whole bunch and macerated for 18 days. Fermentation took place using only indigenous yeasts, with four punchings of the cap. The wine was aged for eight months with no stirring or racking in French oak barrels of which 44% were new oak.

TASTING NOTES

This wine is intense ruby red in colour. The nose exhibits a beautiful bouquet which combines floral rose petal notes with fresh dark berries and some hits of black pepper. This wine is extremely elegant with a concentrated palate which reveals refined silky tannins and a long finish.