

Jean-Claude Boisset,
Meursault `Le Limozin` 2019
Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	14.5%
Acidity	4.6g/L
Wine pH	3.9
Notes	Vegetarian, Vegan

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 'viticulteur', 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

With nearly 400 hectares of vines, Meursault is a key appellation in Burgundy. The fairly gentle slopes at 260m above sea level have easterly exposure. Soil here is mostly clay with limestone. Of the thirty or so climats, with their good hillside location, a few are famed for their exceptional white village wines. 'Le Limozin', named after the stream En Limosin that used to flow near the vineyard, is an excellent example. Often described as 'a Premier Cru dressed as Village', Limozin is located close to Charmes. The vines here are single Guyot trained and up to 80 years old, making it one of the oldest sites in the appellation, with yields of approximately 45 hectolitres per hectare.

VINTAGE

Following the patterns of some of the Burgundy region's best vintages 2019 was a legendary year. It started with a mild winter that moved into a colder spring with frosts which led to a cut on yields. The cooler temperatures continued into June which further decreased yields. then there was a sudden increase in temperature, so much so that the vines were suffering from heat and draught stress. The low yields and draught stress created highly concentrated fruits, putting the vintage of 2019 high in the rankings.

VINIFICATION

Grapes were harvested by hand into perforated 20kg crates, then whole bunch pressed for 2.5 hours. The temperature of the must dropped down to 12°C, then it was transferred directly into barrels without settling, for a long fermentation with natural yeasts. The wine was aged without racking off and no stirring accentuated the mineral qualities of the wine, 25% of the barrels were new French, with a delicate toasting. The wine was lightly filtered before bottling.

TASTING NOTES

Pale gold in colour. Very fine bouquet with aromas of ripe fruit and citrus. This wine is very mineral for a Meursault and shows good acidity before the fresh finish.