

Jean-Claude Boisset,
Saint-Aubin 1er Cru `Sur Gamay` 2020
Saint-Aubin, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.2g/L
Acidity	7.02g/L
Wine pH	3.13
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

Saint-Aubin is spread over two different hill ranges: one is the Montagne de Savoie, which marks the end of the Côte d'Or, the other is the Montagne du Ban which runs perpendicular to it. The Premier Cru 'Sur Gamay' is situated on the slopes of Montagne du Ban, near to Puligny-Montrachet. Grégory sources this Chardonnay from 0.59ha of south-facing vines, planted on limestone soil. The vines are Guyot trained and are 45 years old on average, lending excellent concentration to the finished wine.

VINTAGE

Another warmer-than-average vintage in Burgundy, 2020 commenced with a mild winter and similarly mild spring which brought about an early budburst. A warm summer with steady winds enabled the fruit to remain in pristine condition during veraison, however the lack of rainfall caused some of the parcels to suffer from heat stress and resulted in some sunburn on the bunches. 2020 produced wines that display deep colour and concentration, kept in check by aromatic complexity and good levels of acidity.

VINIFICATION

The grapes were hand picked and sorted once in the vineyard and a second time upon arrival at the winery. Whole bunches were gently pressed for two and a half hours. The temperature of the must was then cooled to 12°C and transferred directly into 450L barrels without settling, in order to keep the must in contact with the lees. Fermentation took place slowly over a period of 10 months using only indigenous yeasts. Following fermentation, the wine was aged for 15 months in French oak barrels (30% new) without lees stirring. The wine was gently filtered before bottling.

TASTING NOTES

A golden yellow in colour, the Saint-Aubin 1er Cru `Sur Gamay` has aromas of white flowers, stone fruit and pear coupled with a hint of fresh pastry and fine mineral notes. The palate is elegantly textured with concentrated fruit and honeyed flavours balanced perfectly by a crisp acidity and long, tangy finish.