

Jean-Claude Boisset,
Santenay 1er Cru 'Passetemps' 2020
Santenay, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl
Notes	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 '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 is one of the Côte d'Or's southernmost appellations, located just south of Chassagne-Montrachet. The vineyards in Santenay stretch across 400 hectares, of which 123 hectares are premier cru sites. 'Passetemps' is composed of two plots on a hillside located just below the 'Clos de Mouches' vineyard. The vines are 42 years old on average and are pruned using the Guyot system, producing yields of around 54 hectolitres per hectare. The plots have an eastern exposure and are situated on clay-limestone soils. The name 'Passetemps' probably comes from the fact that it was nice to spend time working on these plots!

VINTAGE

The 2020 vintage in Burgundy was characterised by hot and dry conditions. After a mild spring, temperatures climbed and then remained consistently warm throughout the majority of the summer months, greatly reducing any risk of disease in the vineyard. The Chardonnay vines coped well in the heat, producing adequate yields and grapes that displayed a perfect balance of sugar and acidity. Grégory Patriat is optimistic about the potential of the 2020s: "The whites are nicely-balanced, but it's too early to be more precise. Watch this space..."

VINIFICATION

All grapes were hand picked on the 29th August. The bunches were gently whole bunch pressed for two and a half hours. The temperature of the must was brought down to 12°C then immediately transferred into 450-litre oak barrels with no settling to preserve a maximum of lees. A long fermentation was carried out using indigenous yeasts. The wine was aged with no racking or stirring to bring out the full mineral character of the wine. 25% of the barrels were new French oak, imparting a subtle, delicate touch of oak in the final wine.

TASTING NOTES

This Santenay 1er Cru is bright yellow with golden reflections. The distinguished nose will seduce you with its aromas of exotic fruits and spices, combined with some slightly toasted notes. On the palate, the wine is smooth and elegant, revealing buttery notes and a very good tension.