

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



JEAN-CLAUDE BOISSET



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| Grape Varieties | 100% Chardonnay |
| Winemaker | Grégory Patriat |
| Closure | Natural Cork |
| ABV | 13% |
| 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

Santenay is located in the south of the Côte d'Or and neighbours Chassagne-Montrachet. The vineyards stretch across 400 hectares, of which 123 hectares are classified 1er Cru. 1er Cru 'Passetemps' is composed of two plots on a hillside located just below the 'Clos de Mouches' 1er Cru. The vines are Guyot trained and 55 years old on average, producing yields of around 55 hectolitres per hectare. The plots have an eastern exposure and are planted on predominantly clay soils. The name 'Passetemps' is likely derived from the fact that it was nice to spend time working in these scenic vineyards!

VINTAGE

The 2020 vintage in Burgundy was characterised by hot and dry conditions. The vintage began with a relatively mild winter, with one incidence of frost in February. Sunny weather arrived in mid-March, along with the imposition of France's first Covid-19 lockdown. Warm and sunny conditions continued throughout the summer, accompanied by low levels of rainfall, this put some stress on certain parcels of vines. The harvest began on 20th August, producing white wines of generous mid-palate volume and texture, underlined by a lovely freshness.

VINIFICATION

Upon arrival at the winery, the hand-harvested Chardonnay grapes were gently whole bunch pressed for 2.5 hours. The temperature of the must was brought down to 12°C and it was transferred to 450-litre French oak demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged in lightly toasted French oak demi-muids for 16 months. 2,639 bottles produced in 2020.

TASTING NOTES

A fantastic Santenay 1er Cru which Grégory refers to as "a baby Chassagne". On the nose, aromas of citrus and ripe apricot are married with subtle toasty notes. A mouthwatering acidity on the palate drives the complex aromas onto the lingering and mineral finish.