

Jean-Claude Boisset,  
**Fixin Blanc 2020**  
Bourgogne, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegan</b>

## 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

2020 is the second vintage of Grégory's Fixin Blanc, which comes from a tiny plot, 'La Sorgentière', within the 100-hectare Fixin appellation. Fixin is a village at the northern end of the Côte de Nuits. Apart from its neighbour, Marsannay, Fixin is the most northerly appellation in the Côte de Nuits, known principally for the production of Pinot Noir. There are just six hectares planted to Chardonnay. Boisset's Fixin Blanc comes from 40-year-old, Guyot-trained vines that are located beneath the famous 1er Cru 'Clos du Chapitre' on marl and limestone soils. Production is 38 hectolitres per hectare.

## VINTAGE

2020 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 grapes coped well in the heat, producing adequate yields 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

Upon arrival at the winery, the hand-picked grapes were whole bunch pressed for 2.5 hours. The temperature of the must was brought down to 12°C and then it was immediately transferred to barrels. Following a long fermentation with indigenous yeasts the wine was racked to lightly toasted oak, of which 30% was new, with no lees-stirring to impart complexity and freshness to the wine. The wine spent 11 months in barrel before bottling in September 2021.

## TASTING NOTES

A beautiful pale yellow in colour, this wine displays intense aromas of white peach and stone fruit, with hints of almond and gentle spice from time in oak. The palate is vibrant and fresh yet full-bodied and complex, and the finish long.