Jean-Claude Boisset.

Charmes-Chambertin Grand Cru 2020

Gevrey-Chambertin, Burgundy, France





Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.03g/L
Wine pH	3.65
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-theart, gravity-fed winery.

VINEYARDS

Gevrey-Chambertin covers one of the biggest areas of the Côte de Nuits, with 330 hectares in production, 85 hectares of which cover nine Grand Crus including Charmes-Chambertin. The Grand Cru hills face south-east and begin to the south of Gevrey-Chambertin. Charmes-Chambertin occupies the lowest and most shallow slopes of th Grand Cru belt, close to the border with Morey -Saint-Denis. The thin, pebbly soil of Charmes Chambertin Grand Cru, with a high levels of active limestone, gives gentle long-lived wines of depth and finesse.

VINTAGE

2020 in Burgundy was characterised by hot and dry conditions, resulting in an early harvest that took place on the 5th September. 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. Unfortunately, with their characteristically thin skins, a portion of the Pinot Noir grapes were affected by sunburn and had to be removed before harvest. However, those that were left were of superb quality, with high colour and aromatic intensity. Grégory Patriat is excited by the potential of the 2020s: "Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential."

VINIFICATION

The hand-harvested grapes were carefully sorted at the vineyard and transferred into ventilated crates for transportation to the winery. Upon arrival, they underwent a second selection process to ensure that only those in pristine condition were used. After sorting, all of the grapes were gravity-fed into tank, where they were destemmed without any crushing. Gravity is used to move the wine around the cellar to avoid damaging the delicate Pinot aromatics. Maceration on the skins lasted 17 days, including four days at a cold 12°C. Fermentation took place, using indigenous yeasts, with three punch downs to further extract flavour and tannins. After fermentation, the wine was racked to 45% new oak, where it continues to age.

TASTING NOTES

Ruby red colour, with great intensity on the nose with blackberry and red fruit. On the palate, the wine is delicate but intense, with a very fine balance between supple tannins and ripe, spicy fruit.

