

Jean-Claude Boisset,  
**Organic Bourgogne Hautes Côtes de Nuits Blanc 2021**  
Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Bottle Sizes	<b>75cl</b>

### 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

The Hautes Côte de Nuits vineyards run parallel to those of the Côte de Nuits, but are situated at a higher altitude. This wine comes from a 1.05 hectare certified organic Chardonnay vineyard. The vines are on average 30 years old and are Guyot trained. The vineyard is east-facing and planted on a plateau of Jurassic limestone, which gives the resulting wine great freshness and minerality.

### VINTAGE

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

### 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, around 30% of which were new. After the final blend was assembled, the wine was very lightly fined and filtered before bottling in October 2022.

### TASTING NOTES

A wonderfully fresh and zippy Hautes Côtes de Nuits bursting with aromas of citrus zest and green apple with subtle notes of toasted brioche. The palate has excellent tension with concentrated fruit flavours that linger on the finish.