

Jean-Claude Boisset,  
**Mâcon-Igé `Château London` 2021**  
Mâconnais, Burgundy, France



JEAN-CLAUDE BOISSET



|                 |                        |
|-----------------|------------------------|
| Grape Varieties | <b>100% Chardonnay</b> |
| Winemaker       | <b>Grégory Patriat</b> |
| Closure         | <b>Natural Cork</b>    |
| ABV             | <b>13%</b>             |
| Bottle Sizes    | <b>75cl</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 'viculteur', 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

The grapes for this wine are sourced from Igé, one of the Mâconnais' top villages. Château London refers to the specific vineyard or 'lieu-dit', which has a total surface area of 2.72 hectares under vine. Soils comprise of chalk and limestone, which bring a freshness and minerality to the wines. The vines are on average 37 years old and are pruned using the Guyot system at a height of 1.3 metres to allow for good sun exposure. Yields are around 30 hectolitres per hectare.

## VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial hydric reserve. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and its expression, with fruity, freshness and great finesse wines.

## VINIFICATION

The grapes were harvested by hand into 20-kilogram crates, then whole bunch pressed for 2.5 hours. The temperature of the must was brought down to a cool 12°C and then immediately transferred to barrels with no settling to preserve the lees. A long fermentation took place using indigenous yeasts and then the wine was aged for around 8 months in lightly-toasted oak barrels, 30% of which were new.

## TASTING NOTES

An expressive nose with aromas of white flowers, white peach, citrus layered with rich buttery notes. This wine is round with lovely fruit concentration on the palate lifted by fresh acidity. The finish is long and lively.