



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>6.13g/L</b>
Wine pH	<b>3.1</b>
Notes	<b>Vegetarian, 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 '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

Grégory is renowned for his ingenuity in sourcing the highest quality fruit from small parcels, or 'lieu-dits', across the region, producing the finest wine that the vintage can offer. Nestled between the two famed villages of Volnay and Meursault, Auxey-Duresses has only 150 hectares of vines. Today, it produces some of the Côte's best value for money wines. The fruit for Auxey-Duresses comes from a 0.31-hectare plot located in the extension of the Meursault appellation, where the soils are mostly limestone and the vines face northeast. The balance between warm and cool influences results in a long, slow ripening period, allowing the grapes to retain their acidity and lending excellent balance to the finished wines.

## VINTAGE

2018 began with a warm spring and budburst in early April. The entire vintage continued ahead of schedule, with flowering in mid-June followed by a rapid fruit set. Ripening continued at a good pace, with very warm temperatures throughout the summer. The harvest took place on 9th September, around two weeks earlier than average, due to the hot weather. The grapes were in exceptional health and required virtually no sorting.

## VINIFICATION

The hand-picked grapes were sorted first in the vineyard and again at the winery. Whole bunches of grapes were gently pressed for two and a half hours. The temperature of the must was lowered to 12°C and then immediately transferred to barrels of 450 and 350 litres, with no settling to preserve a maximum of lees. Fermentation was long, lasting around 10 months, using indigenous yeasts for added complexity and freshness. Following fermentation, the wine was aged for 14 months in French oak barrels (of which 35% was new) with no racking or stirring in order to preserve the distinct minerality of this site.

## TASTING NOTES

Pale yellow in colour with golden reflections. The seductive nose has aromas of green apple and white flowers that mingle with notes of toast and smoke. On the palate, the wine is supple with superb balanced and a bright, zesty acidity, which lifts the finish.