

Jean-Claude Boisset,
Beaune 1er Cru `Les Grèves` 2021
Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	2g/L
Acidity	7.6g/L
Wine pH	3.9
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Jean-Claude Boisset is a family-owned wine company founded in 1961, with their first parcel located in Gevrey-Chambertin. Today the company is run by 2nd generation siblings Jean-Charles and Nathalie Boisset and is based in Les Ursulines, a former convent in Nuits-Saint-Georges converted into a state-of-the-art winery. Since 2002, the wines have been made by Grégory Patriat. Previously head viticulturist and assistant winemaker at the legendary Domaine Leroy, Grégory has brought a detailed, vineyard-led approach to Jean-Claude Boisset. After tasting the 2021 vintage, Jancis Robinson wrote that she "was utterly knocked out by the balance and refinement of Grégory Patriat's wines at J-C Boisset".

VINEYARDS

In Old French, "Grèves" referred to sandy soil that was well adapted to viticulture. The 30-hectare `Les Grèves` vineyard is assuredly one of Beaune's best-known 1er Crus and is located on an east-facing slope. Grégory works with a small 0.88 hectares parcel here. Soils here consist of limestone and sand which retain both good levels of heat and moisture during the growing season. The vines are 71 years old on average and are pruned using the Guyot system.

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

The grapes were carefully hand harvested into 20kg perforated boxes. Upon arrival at the winery, they underwent a second selection process to ensure that only those in pristine condition made it into the wine. After sorting, 70% of the bunches were destemmed and placed in vats, without any crushing. A 15-day maceration on the skins followed, including four days at a cold 12° C, to extract aromatics and smooth tannins. Fermentation took place using indigenous yeasts, with two punch downs to further extract flavour and tannins and with no addition of sulphur. The wine was then racked to oak, around 30% of which was new, and aged for 11 months before the final blend was assembled and bottled.

TASTING NOTES

Ruby red in colour, with perfumes of black cherries and summer fruit, together with well integrated toasty notes. A backbone of ripe, tightly knit and firm tannins gives structure to the palate and a bright acidity carries the complex flavours onto the lingering finish.