

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



JEAN-CLAUDE BOISSET



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

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.