

Jean-Claude Boisset,
Pommard 1er Cru `Les Arvelets` 2021
Pommard, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl

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

Between Beaune and Volnay lie the vineyards of Pommard, which unfold on either side of a majestic valley. 'Les Arvelets' is located on a hillside at the northwest end of the valley and is the steepest site in the appellation. The south-facing vineyard sits on clay-limestone soils that are rich in iron oxide and silty alluvial deposits. The vines are 48 years old on average and are Guyot trained.

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 hand-harvested Pinot Noir was carefully sorted on the winery sorting table before being 100% destemmed and then gravity fed into tank for a cool pre-fermentation maceration at 12°C for three days. Fermentation followed with indigenous yeasts. Three punch downs were carried out during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 18 days. Following fermentation, the wine was aged for 10 months in lightly toasted, 228-litre, French oak barrels, 33% of which were new.

TASTING NOTES

An exceptionally elegant Pommard 1er Cru with aromas of juicy blackcurrant and blueberry on the nose, married with subtle floral hints and spice. Firm but fine tannins on the palate, with a mouthwatering acidity that drives the complex flavours onto the lingering mineral finish.

AWARDS

International Wine Challenge 2023, Gold