

Jean-Claude Boisset,
Chassagne-Montrachet 1er Cru `Morgeot` 2021
Chassagne-Montrachet, Burgundy, France



JEAN-CLAUDE BOISSET



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

Located in the south of the Côte de Beaune, Chassagne-Montrachet produces some of the world's greatest dry white wines. Morgeot is the name of a hamlet in Chassagne-Montrachet, situated on the border of the Côte d'Or and the Saône et Loire. The Chardonnay vines in Boisset's parcel within the fabled `Morgeot` 1er Cru are grown on deep, brown limestone soils and pruned using the Guyot system.

VINTAGE

2021 was a challenging vintage in Burgundy, defined by historically low yields due to spring frost and hail, compounded by a cold, wet growing season. These cooler temperatures resulted in slower ripening, producing wines with bright acidity and freshness, perfectly balancing the deep flavour profile.

VINIFICATION

The grapes were handpicked and gently whole bunch pressed over two and a half hours. The must temperature was then reduced to 12°C and then immediately transferred to 450L demi-muids, without settling to ensure maximum lees contact, adding complexity and texture. Fermentation was long using indigenous yeasts, after which the wine was aged in French oak.

TASTING NOTES

This is an exceptionally elegant example of the Chassagne-Montrachet `Morgeot` 1er Cru. The nose is brimming with aromas of salted lemon rind and honeysuckle, with hints of toasted milk bread. Precise on the palate, it is defined by a bright acidity that drives its complex flavours onto a lingering, mineral finish.

Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.8g/L
Acidity	5.5g/L
Wine pH	3.69
Bottle Sizes	75cl
Notes	Vegetarian, Vegan