

Jean-Claude Boisset,
Chambolle-Musigny 1er Cru `Les Charmes` 2021
Chambolle-Musigny, 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

Chambolle-Musigny is one of the smallest appellations of the Côte de Nuits. Historically, the term 'Charmes' was used in Burgundy to signify land with poor soils that weren't suitable for cultivation. However, they have proved to be remarkable sites for viticulture, hence there are now many fabled sites across the Côte d'Or that incorporate this term. For Boisset's Chambolle-Musigny `Les Charmes` 1er Cru, they source Pinot Noir from an east-facing, 0.35-hectare plot within the vineyard. Soils here are shallow and stony with a high limestone composition, which imparts elegance to the wine. The vines are pruned using the Guyot system and are 52 years old.

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 hand-harvested and sorted twice, once in the vineyard and then again in the winery. 70% of the bunches were then destemmed and pressed by gravity, without crushing, in small stainless-steel vats before maceration. The remaining 30% were whole bunch macerated for 17 days, four of which at a cool 12°C. Fermentation took place with indigenous yeasts at controlled temperatures, with three punch downs for gentle tannin extraction. The wine was then aged in lightly toasted French oak. No sulphur was added during winemaking.

TASTING NOTES

Deep ruby in colour, the nose of this Chambolle-Musigny 1er Cru 'Les Charmes' is defined by notes of sour cherries, blackcurrant leaf, nutmeg and sandalwood. The palate is concentrated and balanced with a long smooth finish, supported by velvety tannins.

Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Residual Sugar	0.1g/L
Acidity	4.6g/L
Wine pH	3.88
Bottle Sizes	75cl
Notes	Vegetarian, Vegan