

Jean-Claude Boisset,
Nuits-Saint-Georges `Le Coteau des Bois` 2021
Nuits-Saint-Georges, Burgundy, France



JEAN-CLAUDE BOISSET



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

Halfway between Dijon and Beaune and with an easterly exposure, the vineyards of Nuits-Saint-Georges cover six kilometres, with 160 hectares of Village-appellation vines. The range of soils, exposure and locations here creates a great diversity of sites. This vineyard, 'Coteau des Bois' is located on the slopes of Nuits-Saint-Georges, which you can see from the roof of Jean-Claude Boisset's winery. As the name suggests, the vines are on the hillside adjacent to a small forest, 'Bois de Charmois'. Grégory only uses the fruit from the top part of the slope and produces a wine characterised by great freshness. The 31-year-old vines are planted on clay and silt soils 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 grapes were carefully sorted and harvested into small crates, then were sorted once again at the winery. 100% of the fruit was destemmed but not crushed, and gravity-fed into stainless steel tanks. Fermentation took place using only indigenous yeasts and lasted for 18 days, including 4 days of cold maceration at 12 °C, with 7 punch downs. The wine was then aged in lightly toasted French oak. No additional sulphur was added during winemaking.

TASTING NOTES

This Pinot Noir is ruby red in colour. The expressive nose exudes aromas crunchy red berry fruit with subtle hints of liquorice. On the palate, ripe and round tannins give structure and a mouthwatering acidity carries the intense flavours onto the lingering finish.

Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.1g/L
Acidity	5.06g/L
Wine pH	3.76
Bottle Sizes	75cl