



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

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

Situated halfway between Dijon and Beaune, and looking east, the Nuits-Saint-Georges vineyard stretches over six kilometres and covers 160 hectares. The difference in soil types leads to great diversity in the appellation, ranging from pebbly alluvium washed down from up-slope, or, in the low-lying parts, silty deposits from the river Meuzin. The vines that Grégory works with are on average 50 years old and are Guyot trained. Given the proximity to the Ursulines winery, Grégory has very close control over the vineyards.

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 hand-harvested grapes into 20kg crates. They were first carefully sorted in the vineyard and then again upon arrival to the winery, to ensure only those in pristine condition made it into the wine. 50% whole bunch was used in the fermentation to add structure and complexity. Before fermentation in stainless-steel tanks with indigenous yeasts, a cool pre-fermentation maceration took place at 12 °C to extract colour and flavour from the skins. Only 3 punch downs were carried out during fermentation in order to tame the tannins. Following fermentation, the wine was aged for 13 months in French oak barrels, 43% of which were new.

TASTING NOTES

An outstanding example of a Nuits-Saint-Georges Villages. Aromas of black cherry, blueberry and blackcurrant are married with a subtle spiciness from the oak. Supple on the palate, with velvety tannins and a mouthwatering acidity which drives the complex flavours onto the long finish.