

Jean-Claude Boisset,
Grand Cru `Clos de Vougeot` 2021
Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
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

The 'Clos de Vougeot' is a Burgundian icon, in the heart of the Côte de Nuits, neighbouring Chambolle-Musigny, Flagey-Échezeaux and Vosne-Romanée. Founded around 1110 AD by the monks of the nearby Cîteaux abbey, this Grand Cru is still surrounded by the dry-stone walls which have delineated it for over five centuries. Soils here are predominately clay with pebbly topsoil, producing wines of great structure and concentration. Grégory works with a small parcel of 50-year-old, east-facing, Guyot-trained vines here.

VINTAGE

2021 was a challenging vintage 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 gravity fed into tank for a cool pre-fermentation maceration at 12°C for five days. Fermentation followed with 50% whole bunch and indigenous yeasts. Only 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 in lightly toasted, 228-litre, French oak barrels, 30% of which were new.

TASTING NOTES

A Grand Cru Clos de Vougeot that lives up to its name. Intense aromas of violet, blackcurrants, black cherries and plums leap out of the glass and are married with a subtle spiciness. Powerful yet elegant on the palate with velvety tannins and a vibrant acidity that carries the complex flavours onto the exceptionally long and mineral finish.