

Jean-Claude Boisset,
Fixin Blanc 2021
Bourgogne, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl

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

2021 is the third vintage of Grégory's Fixin Blanc, which comes from a tiny plot named 'La Sorgentière' within the 125-hectare Fixin appellation. After its neighbour Marsannay, Fixin is the second most northerly appellation of the Côte de Nuits, known principally for the production of Pinot Noir. There are just six hectares planted to Chardonnay and Fixin Blanc remains a rarity. Boisset's Fixin Blanc comes from an east-facing parcel of 42-year-old, Guyot-trained vines located beneath the famous 1er Cru 'Clos du Chapitre' on marl and limestone soils.

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

Upon arrival at the winery, the hand-harvested Chardonnay grapes were gently whole bunch pressed for 2.5 hours. The temperature of the must was brought down to 12°C and it was transferred to 600-litre French oak demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged in lightly toasted French oak demi-muids, 40% of which were new.

TASTING NOTES

A beautiful pale yellow in colour, this wine displays intense aromas of white peach and stone fruit, with hints of almond and gentle spice from time in oak. The palate is vibrant and fresh yet full-bodied and complex, and the finish long.