

Jean-Claude Boisset,

Chassagne-Montrachet 1er Cru `Les Chenevottes` 2021

Chassagne-Montrachet, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	5.57g/L
Wine pH	3.58
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

The name 'Les Chenevottes' comes from the French word 'chanvre' meaning hemp, which was perhaps planted on this land in former times. Situated in the south of the Côte de Beaune, grapes for this 1er Cru are sourced from east-facing vineyards planted on brown limestone soils. The vines are an average of 37 years old and are pruned using the Guyot system. Yields average at 50 hectolitres per hectare.

VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial reserves. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, this year offers finesse and a fresh expression of each site.

VINIFICATION

Upon arrival at the winery, the hand-picked grapes were left as whole bunches and gently pressed for three hours to extract the precious aromatics and flavours. The temperature of the must was dropped to 12°C and it was then transferred directly into 450-litre barrels (demi-muids) without settling to preserve as much of the lees as possible. A very long fermentation followed, with indigenous yeasts, to add complexity and freshness to the wine.

TASTING NOTES

A stunning Chassagne bursting with aromas of ripe apricot and lemon, married with subtle hints of toasted brioche. Elegant on the palate with a mouthwatering acidity driving the complex flavours onto the lingering mineral finish.