

Jean-Claude Boisset,  
**Bourgogne Chardonnay `Les Ursulines` 2022**  
Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Bottle Sizes	<b>75cl</b>

## 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 Chardonnay for 'Les Ursulines' is sourced from several vineyard parcels across the Burgundy region with different soils, exposures and microclimates. Yonne to the north brings freshness and minerality to the blend, the component parts from the Côte d'Or add a rounder, deeper flavour character and structure, whilst the Côte Chalonnaise and the Mâcon grapes bring riper, juicier fruit to the blend. The vines are between 25 to 45 years old on predominantly clay limestone soils.

## VINTAGE

Following a string of difficult years, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite a drought during the growing season, volumes returned to average levels and the quality of the grapes was such that very little sorting was required. Harvest took place between 1st and 13th September 2022.

## VINIFICATION

The Chardonnay grapes were hand harvested and then very gently whole-bunch pressed for two and a half hours. The temperature of the must was dropped to 12°C before it was transferred to oak barrels without settling for fermentation. The wine was aged for six months in oak without racking or lees stirring. Only 10% new, lightly toasted French oak barrels were used, giving a rounded texture to the finished wine. Bottling took place in March 2023.

## TASTING NOTES

Pale lemon in colour. On the nose, aromas of citrus and stone fruits are combined with perfectly integrated toasty notes from oak. On the palate, a mouthwatering acidity carries the well defined flavours onto the lingering finish.