

Jean-Claude Boisset,

Organic Bourgogne Hautes Côtes de Nuits Blanc 2022

Hautes Côtes de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Certified Organic, 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 Hautes Côte de Nuits vineyards run parallel to those of the Côte de Nuits, but are situated at a higher altitude. This wine comes from a 1.05 hectare certified organic Chardonnay vineyard. The vines are on average 30 years old and are Guyot trained. The vineyard is east-facing and planted on a plateau of Jurassic limestone, which gives the resulting wine great freshness and minerality.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy is characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest at Jean-Claude Boisset began on 29th August with the Corton 'Les Renardes' Grand Cru parcel and finished on 14th September. The grapes were in such excellent condition that virtually no sorting was required. Having tracked the 'élevage' process over the past year, Grégory Patriat describes 2022 as "a beautiful vintage". He is particularly excited by the potential longevity of the wines, which balance fantastic concentration with remarkable freshness.

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 450-litre French oak demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged in lightly toasted French oak demi-muids, 28% of which were new.

TASTING NOTES

A wonderfully fresh and zippy Hautes Côtes de Nuits bursting with aromas of citrus zest and green apple with subtle notes of toasted brioche. The palate has excellent tension with concentrated fruit flavours that linger on the finish.