

Jean-Claude Boisset,
Marsannay Blanc 2020
Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.1g/L
Acidity	4.96g/L
Wine pH	3.46
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

A recent appellation, established in 1987, Marsannay is situated at the northernmost point of the Côte de Nuits. With 147 hectares of red and just 27 hectares of white grapes planted, white Marsannay is still quite a curiosity. The Chardonnay vines are Guyot trained and on average 49 years old. The vineyard is east-facing and sits at an elevation of 230 metres above sea level on deep clay-limestone soils dating back to the Middle Jurassic period. A large proportion of small limestone pebbles in the soil lends elegance and purity to the wines.

VINTAGE

2020 in Burgundy was characterised by hot and dry conditions, resulting in an early harvest that took place on the 7th September. After a mild spring, temperatures climbed and then remained consistently warm throughout the majority of the summer months, greatly reducing any risk of disease in the vineyard. Unfortunately, with their characteristically thin skins, a portion of the Pinot Noir grapes were affected by sunburn and had to be removed before harvest. However, those that were left were of superb quality, with high colour and aromatic intensity. Grégory Patriat is excited by the potential ageability of the 2020s.

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 used French oak demi-muids.

TASTING NOTES

Pale lemon in colour with flecks of gold. On the nose, this wine presents aromas of citrus fruits, white flowers and a touch of vanilla. The palate is clean and refreshing, with flavours of green apple, lemon and a hint of minerality.