

Jean-Claude Boisset,
Mâcon-Igé `Château London` 2022
Mâconnais, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%

PRODUCER

Jean-Claude Boisset is a family-owned wine company founded in 1961. Jean-Claude's first parcel of land was located in Gevrey-Chambertin and today the company is based in Les Ursulines, a former convent in Nuits-Saint-Georges, and run by his children Jean-Charles and Nathalie. Grégory Patriat, who had previously worked at the legendary Vosne-Romanée producer Domaine Leroy, joined in 2002 to revitalise and reinvent the house. He transformed Boisset into a 'viniculteur', working closely with the growers, guiding the wines from vine to bottle to achieve the desired quality. In 2018, they opened a new state-of-the-art winery, which reflects their modern, technical approach to winemaking.

VINEYARDS

The grapes for this wine are sourced from Igé, one of the Mâconnais' top villages. Château London refers to the specific vineyard or 'lieu-dit', which has a total surface area of 2.72 hectares under vine. Soils are composed of chalk and limestone, which bring a freshness and minerality to the wines. The vines are on average 37 years old and are pruned using the Guyot system at a height of 1.3 metres to allow for good sun exposure. Yields are around 30 hectolitres per hectare.

VINTAGE

Following a string of difficult years, the 2022 vintage in Burgundy was characterised by abundance and excellence. The growing season began with a cold, wet winter, which resulted in a slower start to the growing season and delayed budburst, saving the vines from the worst of the spring frosts. The winter rains also replenished soil water reserves and sustained the vines through four heatwaves during the summer. Harvest was earlier than usual, but the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were harvested by hand into 20-kilogram crates, then whole-bunch pressed for 2.5 hours. The temperature of the must was brought down to a cool 12°C and then immediately transferred to barrels with no settling to preserve the lees. A long fermentation took place using indigenous yeasts and then the wine was aged for around 8 months in lightly-toasted oak barrels, 30% of which were new.

TASTING NOTES

An expressive nose with aromas of ripe lemon, white peach and subtle hints of white flowers with rich buttery notes. This wine is round with lovely fruit concentration on the palate lifted by fresh acidity. The finish is long and lively.