

Jean-Claude Boisset,
Chorey-lès-Beaune `Les Beaumonts` 2022
Chorey-lès-Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	4.94g/L
Wine pH	3.59
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

Chorey-lès-Beaune was recognised as a village appellation relatively recently, in the 1970s. There are no 1er Crus here and the majority of the vines are planted on the plain. However, two climats, 'Les Ratosses' and 'Les Beaumonts', are positioned higher on the hillside between Savigny-lès-Beaune and Aloxe-Corton. The name 'Les Beaumonts' ("beautiful hills") refers to this favourable location. The Guyot-trained vines are southeast facing and planted on iron-rich, red marls peppered with limestone pebbles. Grégory works with two Pinot Noir plots here, one of which was planted in 1902. These are the oldest vines that Grégory works with. As yields from these over 100-year-old vines are so low and the berries are so small, Grégory refers to them as "the caviar of Pinot".

VINTAGE

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. 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 and finished on 14th September.

VINIFICATION

The hand-harvested Pinot Noir was carefully sorted on the winery sorting table before being gravity fed into tank for a cool pre-fermentation maceration at 12°C for three days. Fermentation followed with 50% whole bunch and indigenous yeasts. Only one punch down was carried out by foot during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 20 days. Following fermentation, the wine was aged for 15 months in lightly toasted, 228-litre, French oak fûts, 33% of which were new. 4,197 bottles produced in 2022.

TASTING NOTES

The wine is a dark ruby red with purple reflections. It reveals intense aromas of black fruits, peonies and smoky cocoa notes. The palate is concentrated and elegant with a beautiful tannic structure and a peppery finish.