



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.2g/L
Acidity	5g/L
Wine pH	3.73
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

The commune of Vosne-Romanée is located in the heart of the Côte de Nuits, between Vougeot and Nuits-Saint-Georges, at an elevation of around 250 metres above sea level and spanning just over 150 hectares. This cuvée is a blend of two plots: 'Les Vigneux', located to the north of the village on a gentle slope and near the Grand Cru 'Romanée Saint-Vivant', and 'Les Jacquines', located to the south of the appellation on the Nuits-Saint-Georges side. The 48-year-old, Guyot-trained vines are east/southeast-facing and sit on limestone and marl scree soils.

VINTAGE

2021 was a challenging vintage in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

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 four days. Fermentation followed with 30% whole bunch and indigenous yeasts. Four punch downs were carried out during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 14 days. Following fermentation, the wine was aged for 11 months in lightly toasted, 228-litre, French oak fûts, 33% of which were new. 1,777 bottles produced in 2021.

TASTING NOTES

An exceptionally elegant Vosne-Romanée with well-defined aromas of strawberries, raspberries and red cherries combined with subtle spicy notes. Powerful yet graceful on the palate with silky tannins and a vibrant acidity that drives the complex flavours onto the long mineral finish.