

Jean-Claude Boisset,
Bourgogne Aligoté `Les Moutots` 2021
Bourgogne, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Aligoté
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Residual Sugar	2g/L
Acidity	4.7g/L
Wine pH	3.9
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 'viticulteur', 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

'Les Moutots' is a 'lieu-dit' located just to the south of Chorey-lès-Beaune. Soils here are marly limestone and the vineyard has a favourable south east orientation. The Aligoté vines are on average 50 years old and produce low yields of grapes with great concentration of flavour. All harvesting is done by hand.

VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial hydric reserve. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and its expression, with fruity, freshness and great finesse wines.

VINIFICATION

Upon arrival at the winery, the Aligoté 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 immediately to 450-litre barrels for fermentation with indigenous yeasts. Following fermentation, the wine was aged for 18 months in French oak, 30% new, and was gently fined and filtered before bottling in March 2023.

TASTING NOTES

Pale yellow in colour. On the nose zesty citrus notes, crisp apple and white flowers are married with a subtle savouriness from the oak. Clean and crisp on the palate with a lingering finish.