

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, with their first parcel located in Gevrey-Chambertin. Today the company is run by 2nd generation siblings Jean-Charles and Nathalie Boisset and is based in Les Ursulines, a former convent in Nuits-Saint-Georges converted into a state-of-the-art winery. Since 2002, the wines have been made by Grégory Patriat. Previously head viticulturist and assistant winemaker at the legendary Domaine Leroy, Grégory has brought a detailed, vineyard-led approach to Jean-Claude Boisset. After tasting the 2021 vintage, Jancis Robinson wrote that she "was utterly knocked out by the balance and refinement of Grégory Patriat's wines at J-C Boisset".

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.