



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 Jacquieres', 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

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. The grapes were in such excellent condition that virtually no sorting was required. Grégory Patriat describes 2022 as "a beautiful vintage".

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 10 months in lightly toasted, 228-litre, French oak barrels, 33% of which were new. 1,784 bottles produced.

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.