

Jean-Claude Boisset,  
**Grand Cru `Clos de la Roche` 2022**  
Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

'Clos de la Roche' is a 16-hectare Grand Cru located between Gevrey-Chambertin and Chambolle-Musigny in Morey-Saint-Denis. This Grand Cru site sits on rocky brown marl and limestone on a Bajocian base and produces some of Morey's most robust wines with great potential to age. Grégory works with an east-facing parcel of 54-year-old, Guyot-trained vines here. The name 'La Roche' is believed to refer to a rocky outcrop in the vineyard which was used by the Celts for rituals.

## VINTAGE

Following the challenges of 2021, 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 and yields far exceeding the three previous years. 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 with the Corton 'Les Renardes' Grand Cru parcel and finished on 14th September. The grapes were in such excellent condition that virtually no sorting was required. Having tracked the 'élevage' process over the past year, Grégory Patriat describes 2022 as "a beautiful vintage". He is particularly excited by the potential longevity of the wines, which balance fantastic concentration with remarkable freshness.

## VINIFICATION

The hand-harvested Pinot Noir was carefully sorted on the winery sorting table before being 100% destemmed and then gravity fed into tank for a cool pre-fermentation maceration at 12°C for three days. Fermentation followed with indigenous yeasts. Four punch downs were carried out during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 18 days. Following fermentation, the wine was aged in 100% new, lightly toasted, 228-litre French oak barrels.

## **TASTING NOTES**

A stunning Grand Cru Clos de la Roche. On the nose, intense aromas of black fruit are married with floral notes of peonies and subtle hints of black pepper. The palate reveals a beautiful power with fine but firm tannins, a bright acidity and a beautifully lingering finish.