

Jean-Claude Boisset,
Meursault `Le Limozin` 2022
Meursault, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl

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

With nearly 400 hectares under vine, Meursault is one of the most famous appellations in Burgundy. The vineyards here are planted on gentle southeast-facing slopes at around 260 metres above sea level. Soils are mostly marl with limestone. Often described as 'a Premier Cru in Village clothing', 'Le Limozin' is nestled between Premier Crus 'Les Genevrières and 'Les Charmes' and is named after the 'En Limosin' stream that used to flow near the vineyard. The vines here are single Guyot trained and on average 48 years old, producing yields of approximately 64 hectolitres per hectare.

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

Upon arrival at the winery, the hand-harvested Chardonnay 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 to 228-litre French oak barrels for fermentation with indigenous yeasts. Following fermentation, the wine was aged in lightly toasted 228-litre French oak barrels, 40% of which were new.

TASTING NOTES

Bright golden in colour, with intense aromas of citrus, white flowers and buttered toast on the nose. The wine is very rounded on the palate, with excellent balance, good minerality and a long fresh finish.