

Jean-Claude Boisset,  
**Marsannay Blanc 2022**  
Côte de Nuits, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Chardonnay</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

A recent appellation, established in 1987, Marsannay is situated at the northernmost point of the Côte de Nuits. With 147 hectares of red and just 27 hectares of white grapes planted, white Marsannay is still quite a curiosity. The Chardonnay vines are Guyot trained and on average 49 years old. The vineyard is east-facing and sits at an elevation of 230 metres above sea level on deep clay-limestone soils dating back to the Middle Jurassic period. A large proportion of small limestone pebbles in the soil lends elegance and purity to the wines.

## 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 450-litre French oak demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged in lightly toasted used French oak demi-muids.

## TASTING NOTES

A rare white wine from this Côte de Nuits village more famed for its reds. This is exceptionally elegant with bright citrus and green apple aromas on the nose, married with a subtle toastiness. A linear acidity on the palate drives the aromas onto the lingering and mineral finish.

