Jean-Claude Boisset,

Santenay Blanc 1er Cru `Passetemps` 2022 Santenay, Burgundy, France





Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

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-theart, gravity-fed winery.

VINEYARDS

Santenay is the Côte d'Or's southernmost appellation, located just south of Chassagne-Montrachet. The vineyards stretch across 400 hectares, of which 123 hectares are classified Premier Cru. Premier Cru 'Passetemps' is composed of two plots on a hillside located just below the 'Clos de Mouches' Premier Cru. The vines are Guyot trained and 55 years old on average, producing yields of around 55 hectolitres per hectare. The plots have an eastern exposure and are situated on predominantly clay soils. The name 'Passetemps' is likely derived from the fact that it was nice to spend time working in these vineyards!

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

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

A fantastic Santenay 1er Cru which Grégory refers to as "a baby Chassagne". On the nose, aromas of citrus and ripe apricot are married with subtle toasty notes. A mouthwatering acidity on the palate drives the complex aromas onto the lingering and mineral finish.