

Jean-Claude Boisset,  
**Corton-Charlemagne Grand Cru 2022**  
Côte de Beaune, Burgundy, France



JEAN-CLAUDE BOISSET



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

### 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

Grégory works with a small 0.15-hectare parcel of vines in the Corton-Charlemagne Grand Cru located on the hill of Corton. The hill of Corton itself is a large outcrop of limestone, set slightly apart from the main Côte d'Or escarpment. The top of the hill is covered in dense woodland, which is regarded as a crucial component in the appellation's mesoclimate. The Grand Cru covers only the southern half of the hill, sweeping majestically around from due east to due west. The clay topsoil has eroded away from the top of the slope nearest the trees, leaving a limestone-clay-marl mix perfectly suited to Chardonnay. The Guyot-trained vines are on average 42 years old.

### 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, 30% of which were new.

### TASTING NOTES

Pale yellow in colour, this wine reveals intense aromas of butter, fresh nuts, candied citrus and hints of sweet spice. The palate is rich and well-rounded, balanced with great acidity and a long finish.