

Jean-Claude Boisset,
Chassagne-Montrachet 1er Cru `Morgeot` 2022
Chassagne-Montrachet, Burgundy, France



JEAN-CLAUDE BOISSET



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| 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-the-art, gravity-fed winery.

VINEYARDS

Chassagne-Montrachet, situated to the south of the Côte de Beaune, is one of Burgundy's most famous appellations. 'Morgeot', derived from the Gaulish word for limit, is the name of a hamlet in Chassagne-Montrachet, situated to the south of the appellation on the border of the Côte d'Or and the Côte Chalonnaise. The Guyot-trained Chardonnay vines in this southeast-facing Premier Cru parcel are on average 45 years old and sit on deep, brown limestone soils.

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 two French oak 450-litre demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged in these same two lightly-toasted, French oak demi-muids - one of which was new.

TASTING NOTES

An exceptionally elegant Chassagne brimming with aromas of ripe citrus and juicy apricot alongside subtle hints of toast. Precise on the palate, with a bright acidity that drives the complex flavours onto the lingering mineral finish.