



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.2g/L
Acidity	4.8g/L
Wine pH	3.67
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

Gevrey-Chambertin is one of the largest and most well-known appellations in the Côte de Nuits, with a vineyard area of 330 hectares between 240-280 metres above sea level. The limestone soils are rich in iron with a good proportion of clay and marl, producing round and concentrated wines. This Gevrey-Chambertin is a blend of four parcels: 'Billard en Brochon', 'Aux Echezeaux', 'La Justice' and 'La Croix des Champs'. The vines are 40 years old and farmed using careful vine management techniques, including pruning, de-budding and cluster thinning to restrict yields, as well as shoot and leaf positioning to ensure optimal sun exposure.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was excellent. Despite heatwaves and Burgundy's largest drought since 1976, 2022 was defined by quality, with yields far exceeding the three previous years. The growing season began with a cold winter, delaying budburst and ensuring 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, but late June rains replenished water reserves, allowing vines to thrive. Harvest began at the end of August and lasted until mid-September. Fruit quality was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were handpicked and sorted twice, first in the vineyard and a second time at the winery. 70% of the grapes were destemmed, but not crushed, and gravity-fed into tanks. Maceration with 30% whole bunch lasted three weeks, including two days of cold maceration at 12°C. Fermentation took place using indigenous yeast, with three punch downs. After fermentation, the wine was racked to lightly toasted French oak. No sulphur was added during winemaking.

TASTING NOTES

Bright ruby in colour, this Gevrey-Chambertin has an intense nose with aromas of cherries, raspberries, violets and notes of clove. The palate is fleshy and smooth with fine, silky tannins and excellent length.