



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Screwcap
ABV	13%
Residual Sugar	1.5g/L
Acidity	4.5g/L
Wine pH	3.6
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

The Pinot Noir is sourced mostly from vineyards on clay-limestone soils in the Côte de Nuits. Vine age is between 35 to 40 years old, this ensures that the vines produce lower yields and results in the quality of the blend being far superior to that of a standard Bourgogne Rouge. The vineyard management here is stringent and specific techniques are employed to control yields, guaranteeing good concentration of flavours in the grapes. These techniques include debudding, cluster thinning, little or no use of fertiliser and environmentally-friendly vine protection. All of the grapes are hand harvested into small 20kg crates.

VINTAGE

The 2023 vintage in Burgundy began with an unusually mild winter followed by temperature fluctuations until the end of March. Spring was surprisingly dry, with temperatures rising in April and stabilising in May. Flowering was rapid come June and fruit set occurred under optimal conditions. A few thunderstorms and some hailstorms during the summer caused some localised damage, and heat spikes in August accelerated berry ripening and veraison. Harvest began in early September. Despite the variations in weather, the harvest was generous and delivered both quantity and excellent quality. Harvest at Jean-Claude Boisset took place from 4th to the 16th September.

VINIFICATION

Upon arrival at the winery, the bunches went through a rigorous triage on the sorting table. The grapes were then destemmed but not crushed, and gravity-fed into stainless-steel vats. Maceration lasted 20 days, including four days of pre-fermentation cold maceration at 12°C to extract aroma and colour. Fermentation took place with indigenous yeasts with occasional punching down of the cap. Following fermentation, the wine was aged on lees for seven months in lightly toasted French oak barrels (10% new) before being lightly filtered and bottled.

TASTING NOTES

Bright ruby in colour. On the nose intense aromas of forest fruits are married with a well integrated toastiness. On the palate, velvety tannins give structure and a mouthwatering acidity carries the flavours onto the lingering finish. A Bourgogne Pinot Noir that punches well above its weight.