

Jean-Claude Boisset,
Chambolle-Musigny 1er Cru `Les Charmes` 2022
Chambolle-Musigny, Burgundy, France



JEAN-CLAUDE BOISSET



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

Chambolle-Musigny is one of the smallest and most parcellated of the Côte with only 97ha of Village appellation vines, 50ha of Premiers Crus and 25ha of Grand Crus. The term 'Charmes' is used in Burgundy to designate land that is uncultivated or fallow, with poor vegetation. Historically these plots were not worked by their owners because they were very stony and difficult to cultivate. Fruits for the Boisset `Les Charmes` is sourced from an east-facing vineyard covering 0.3477 hectares. Soils here are shallow and stony with a high limestone composition that brings a beautiful elegance to the wine. The vines are pruned using the Guyot system and are 53 years old.

VINTAGE

Following a string of difficult years, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite a drought during the growing season, volumes returned to average levels and the quality of the grapes was such that very little sorting was required. Harvest took place between 1st and 13th September 2022.

VINIFICATION

The hand-harvested grapes were carefully sorted at the vineyard and transferred into small, perforated boxes for transportation to the winery. Upon arrival, they underwent a second selection process to ensure that only those in pristine condition were used. After sorting, 70% of the bunches were destemmed and placed into small stainless-steel vats to be pressed by gravity, without any crushing. Maceration on the skins followed, with 30% remaining in whole bunches, for 17 days – four of which were at a cold 12°C. The must was then fermented using indigenous yeasts at controlled temperatures, with three punch downs to extract the gentle tannins. After fermentation, the wine was racked to lightly toasted French to age. No sulphur was added during winemaking.

TASTING NOTES

Deep ruby in colour with a nose that bursts with aromas sour cherries, blackcurrant leaf associated with notes of nutmeg and sandalwood. The palate is concentrated and harmonious with a long smooth finish well supported by velvety tannins.

Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Residual Sugar	0.2g/L
Acidity	4.91g/L
Wine pH	3.69
Bottle Sizes	75cl
Notes	Vegetarian, Vegan