



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

Chorey-lès-Beaune was recognised as a village appellation relatively recently, in the 1970s. There are no 1er Crus here and the majority of the vines are planted on the plain. However, two climats, 'Les Ratoisses' and 'Les Beaumonts', are positioned higher on the hillside between Savigny-lès Beaune and Aloxe-Corton. The name 'Les Beaumonts' ("beautiful hills") refers to this favourable location. The Guyot-trained vines are southeast facing and planted on iron-rich, red marls peppered with limestone pebbles. Grégory works with two Pinot Noir plots here, one of which was planted in 1902. These are the oldest vines that Grégory works with. As yields from these over 100-year-old vines are so low and the berries are so small, Grégory refers to them as "the caviar of Pinot".

VINTAGE

The 2023 vintage in Burgundy was plentiful, with yields some of the largest in the last seven years. The growing season began with a warm and dry winter, followed by a relatively rainy March. Budbreak was slightly delayed until early April and the Côte d'Or escaped frost. The spring months were sunny but relatively cool, providing perfect conditions for even flowering. Temperatures were cooler than usual in July and early August, and the grapes underwent a perfectly paced slow ripening. A spike in temperatures at the end of August accelerated the ripening. The Pinot Noir parcels were harvested between 8th to 24th September.

VINIFICATION

The hand-harvested Pinot Noir was carefully sorted on the winery sorting table before being 100% destemmed and then gravity fed into tank for a cool pre-fermentation maceration at 12°C for three days. Fermentation followed with indigenous yeasts. Three punch downs were carried out during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 21 days. Following fermentation, the wine was aged in lightly toasted, 228-litre, French oak barrels, 30% of which were new.

TASTING NOTES

The wine is a dark ruby red with purple reflections. It reveals intense aromas of black fruits, peonies and smoky cocoa notes. The palate is concentrated and elegant with a beautiful tannic structure and a peppery finish.