

Jean-Claude Boisset,  
**Saint-Aubin 1er Cru 'En Remilly' 2023**  
Saint-Aubin, Burgundy, France



JEAN-CLAUDE BOISSET



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Grégory Patriat</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>75cl</b>

## 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

Saint-Aubin is spread over two different hill ranges: one is the Montagne de Savoie, the other is the Montagne du Ban which runs perpendicular to it. The 1er Cru 'En Remilly' is situated on the south-facing slopes of the Montagne du Ban, nestled between 1er Cru 'Les Murgers des Dents de Chien', Puligny-Montrachet and Chassagne-Montrachet. Grégory often describes 'En Remilly' as "Puligny and Chassagne in a glass", given its location on the border of the two villages, it shows characteristics of both. Soils here are stony limestone and the 35-year-old vines are Guyot trained.

## VINTAGE

The 2023 vintage in Burgundy was plentiful, with yields some of the largest in the last seven years. For Grégory, the two key challenges were: keeping yields in check, which was achieved by vigorous green harvesting in August; and preserving acidity during an intense harvest – condensed into a one-week picking window for the whites, due to heat spikes at the end of August. 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 Chardonnay parcels were all hand harvested rapidly between 4th and 10th September to ensure the grapes were picked before the balance between richness and acidity tipped.

## 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 450-litre French oak demi-muids for fermentation with indigenous yeasts. Following fermentation, the wine was aged for around 18 months in French oak demi-muids, 30% of which were new.

## TASTING NOTES

Golden in colour, this wine has aromas of citrus and pear, complemented by notes of toast and hazelnut. On the palate, this rich wine is perfectly balanced by a mouthwatering acidity and a marked minerality which lingers on the long finish.