



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.2g/L
Acidity	5.7g/L
Wine pH	3.55
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

Chambolle-Musigny is one of the smallest appellations of the Côte de Nuits, whose Grand Crus are among Burgundy's most sought-after wines. Boisset's Village Chambolle comes from five 'lieux dits' located around the village, including 'Les Pas de Chats', 'Derrière Le Four' and 'Les Danguerrins' (all at the top of the slope above the 1er Cru belt) and the famed 'Clos de l'Orme' (below 1er Cru 'Les Charmes'), which many growers believe to be as good as their neighbouring 1er Crus. The vines have an average age of 47 years. The poor soils are composed of a limestone bedrock topped by a thin layer of pebbly Bathonian limestone marl.

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 hand-harvested grapes were sorted twice, first in the vineyard and again in the winery, before being destemmed and gravity-fed as whole grapes into small stainless-steel vats. A 15-day maceration on the skins followed, including two days at a cool 12° C. Fermentation occurred using indigenous yeasts with gentle punch downs. The wine was then racked to oak barrels (35% new) and aged for 15 months before the final blend was assembled and bottled.

TASTING NOTES

This Chambolle-Musigny is ruby in colour, with a nose defined by notes of blackberries, violets and a hint of cloves. The palate has a soft mouthfeel, with silky tannins and vibrant acidity, which elevates its complex flavours, creating a long, elegant finish.