



Grape Varieties	100% Pinot Noir
Winemaker	Grégory Patriat
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

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

'Clos de la Roche' is a 16-hectare Grand Cru located between Gevrey-Chambertin and Chambolle-Musigny in Morey-Saint-Denis. This Grand Cru site sits on rocky brown marl and limestone on a Bajocian base and produces some of Morey's most robust wines with great potential to age. Grégory works with an east-facing parcel of 54-year-old, Guyot-trained vines here. The name 'La Roche' is believed to refer to a rocky outcrop in the vineyard which was used by the Celts for rituals.

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 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 gravity fed into tank for a cool pre-fermentation maceration at 12°C for five days. Fermentation followed with 50% whole bunch and indigenous yeasts. Only three punch downs were carried out during the ferment and total maceration time on the skins (including the pre-fermentation maceration) was 18 days. Following fermentation, the wine was aged in lightly toasted, 228-litre, 100% new oak barrels for 15 months.

TASTING NOTES

A stunning Grand Cru Clos de la Roche. On the nose, intense aromas of black fruit are married with floral notes of peonies and subtle hints of black pepper. The palate reveals a beautiful power with fine but firm tannins, a bright acidity and a beautifully lingering finish.