

Jean-Claude Boisset,
Bourgogne Chardonnay `Les Ursulines` 2024
Bourgogne, 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

The Chardonnay for 'Les Ursulines' is sourced from several vineyard parcels across the Burgundy region with different soils, exposures and microclimates. Yonne to the north brings freshness and minerality to the blend, the component parts from the Côte d'Or add a rounder, deeper flavour character and structure, whilst the Côte Chalonnaise and the Mâcon grapes bring riper, juicier fruit to the blend. The vines are between 25 to 45 years old on predominantly clay limestone soils.

VINTAGE

The 2024 vintage was defined by a cool, wet growing season with limited sunshine and frequent rainfall, requiring constant vigilance in the vineyard. Harvest took place between September 10th and 30th, under conditions that demanded precise timing and careful grape selection. For 'Les Ursulines', meticulous sorting ensured only the best fruit was retained, despite notably low yields. This dedication preserved the potential of the vintage, resulting in wines that reflect the year's elegance, structure, and balance.

VINIFICATION

The grapes were handpicked and collected in 20-kg perforated crates. At the winery, whole bunches were gently pressed over 2½ hours. The must was cooled to 12°C and immediately transferred to barrels without settling, preserving the maximum amount of lees contact. Fermentation took place slowly with indigenous yeasts. The wine was then aged for nine months without racking or stirring to highlight its natural minerality. 10% new, gently toasted French oak barrels were used, imparting a subtle and delicate touch of oak into the final wine.

TASTING NOTES

Pale lemon in colour. On the nose, aromas of citrus and stone fruits are combined with perfectly integrated toasty notes from oak. On the palate, a mouthwatering acidity carries the well defined flavours onto the lingering finish.

Grape Varieties	100% Chardonnay
Winemaker	Grégory Patriat
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.8g/L
Acidity	5.04g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Vegetarian, Vegan