



Grape Varieties	100% Chardonnay
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.9g/L
Acidity	4.74g/L
Wine pH	3.64
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

The lieu-dit "Sous la Roche" is located below a border of rocks overlooking the coast at this point. The 35 years old vines are grown on chalky soils with some limestone strips. Macon-Igé is located after a short interruption south of the Côte Chalonnaise, the vineyards lay around the town of Tournus. This region is a great producer of primarily white wines. One out of three bottles of white Burgundy comes from the Mâconnais.

VINTAGE

The 2023 vintage in Burgundy was plentiful, with yields among some of the largest in the last seven years. For Grégory, the two key challenges were: keeping yields in check (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 in late August. The result of Grégory and the Jean-Claude Boisset team's hard work throughout the growing season, is a beautifully balanced 2023 vintage, which Grégory believes will go down in history as a fantastic year, comparable to 2014 and 2017.

VINIFICATION

After being handpicked, the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels (demi-muids) with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness. The wine is then aged on demi-muids barrels, for 11 months with no racking or stirring to bring out all of its minerality. A proportion of 27% new French oak barrels.

TASTING NOTES

Pale yellow in colour with golden highlights, this wine reveals ripe lemon aromas underlined with bright pineapple notes characteristic from the vintage. The palate is fresh, balanced by a smooth texture. The finish is long supported by a delicate salinity.