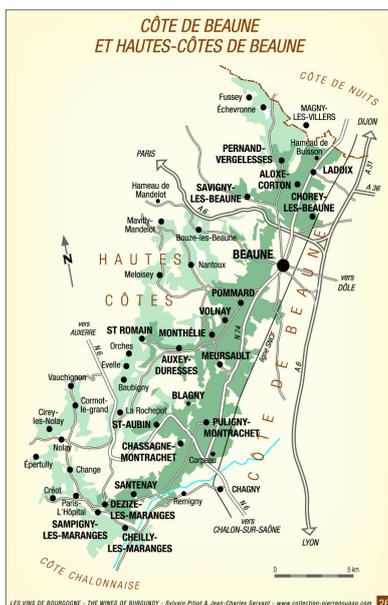




JEAN-CLAUDE BOISSET

BOURGOGNE HAUTES-COTES DE BEAUNE 2013



Varietal

100% Pinot Noir

Origins

The Hautes-Côtes de Beaune region begins after Corgoloin with a depth of 5km, and extend southwards for almost 30km to the little village of Chassey-le Camp, close to Chagny. The soil types vary and the altitude ranges from 350 to 500m. Many of the little valleys are composed mostly of clay, which suits the Pinot Noir well.

Vineyard selection and management

The profile of these two parcels comes close to our idea of perfection – here are the principle characteristics: The first particularity is that they contain short vines (10000 per hectare). They are also old (50 years) and so naturally less vigorous. In fact these vines have not been fertilised for several years. The yields per hectare are very low (30hl/ha) despite legislation allowing for 60hl/ha! There is only need to top the vines once a year, whereas in other parcels five is sometimes needed. In addition one of them is being converted to organic principles. The trellising is “Cordon de Royat”, which is definitely the most interesting. Lastly grass grows naturally amongst the rows to ‘force’ the vines to produce very concentrated grapes.

Vinification and maturing

Harvest date: October the 10th 2013. The grapes are harvested in small, perforated boxes, then are carefully sorted at the winery. Next, the grapes are completely de-stemmed but not crushed (they are left whole) and are gravity-fed into tanks. Maceration lasted 22 days including one week of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Infrequent punching of the cap (eight maximum). The wine is barrel-aged for 17 months, 100 % new barrels (wood of french origin with a long heating at low temperature for a very delicate woody taste). Finally, the wine is bottled using gravity, very light filtration. Bottling: February 2015

Tasting notes

Colour: a brilliant ruby with a dazzling intensity.
Nose: a very attractive nose with notes of cassis, vanilla and spices.
Mouth: superb body, worthy of a village of the Côte, the tannins encompass the mature aromas.

Food and wine pairing

Roasted farm rabbit, coq au vin, deer with a Grand Veneur sauce.

Ageing potential

Unusually for this appellation, this wine will age ten years without a problem.

Serving suggestions

15°C

Jean Claude BOISSET





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Vintage : 2013

A tardy but typically Burgundian vintage!

With harvests in October once again, sorting the grapes was key to the success of this vintage. After 10 days of picking and around a month of vinification, the wines began ageing in oak at the end of October. Some excellent acidity foretells of wines with good keeping potential for both whites and reds.