



JEAN-CLAUDE BOISSET

BOURGOGNE CHARDONNAY "Les Ursulines" 2015



Varietal

100% Chardonnay

Origins

This 'vast' appellation brings together four great regions; Yonne to the north, with its fresh, mineral wines, followed by the Côte d'Or, with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure. Soils are mostly limestone-clay.

Vineyard selection and management

This wine is produced from parcels coming both from the Côte de Beaune – lending a richness – and from a little further south, giving its wines a fresh, mineral character. Rigorous vine work went into the production of this wine, along with uncompromising checks for such considerations as yields and cultivation methods, where soil work is required to assist and support the microbacterial activity required for the terroir to express itself.

Vinification and maturing

Harvest date: from 12th to 17th of September 2015. The grapes were handpicked and collected in 20-kg perforated crates.

At the winery: 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 with no settling to preserve a maximum of lees. Very long fermentation (up to 10 months!) using indigenous yeasts.

In the cellar: half is aged for 12 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 10% new gently toasted French oak barrels were used for very delicate oaking. The other half is aged on the lees in stainless steel tanks to preserve the freshness of the wine.

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in November 2016.

Tasting notes

Visual: clear yellow colour with golden highlights.

Nose: open, with aromas of acacia, honey notes and yellow fruits.

Palate: a delightful wine, supple with a good acidity.

Ageing potential

4 to 7 years



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Vintage : 2015

This vintage stands out thanks to a winning combination: grapes with optimum maturity and great sanitary conditions.

Winter went by with a quite mild weather and spring wasn't long to settle as temperatures rocketed remarkably. And temperatures continued to heighten until the end of August along with a supplementary amount of sunshine in June and July. In these exceptional conditions, everything moved very fast. The flowering took place quick and early in June, and the grapes began to ripen in the first two weeks of July. The only fly in the ointment is the dryness the vineyard suffered, which caused some damage: some leaves and berries were scorched and some millerandage was observed on the Pinot Noir. So, these phenomenons lessened somewhat the yields in the Côte de Nuits and Côte de Beaune. Luckily, the great sanitary conditions in the vineyard allowed us to settle the harvest date with the best maturity as a single target. It also allowed us to keep more whole bunches during the vinifications which will give wines with greater complexity. White wines are very rich and expressive, with white fruits notes and a great aromatic pureness. Red wines have an intense and shiny colour, and display ripe aromas of red fruits. Tannins are silky and supple.

All in all, 2015 is already a scrumptious vintage!