



JEAN-CLAUDE BOISSET

BOURGOGNE PINOT NOIR "Les Ursulines" 2015



Varietal

100% Pinot Noir

Origins

Pinot Noir is invariably associated with Burgundy and indeed, it is here that this varietal finds the conditions most conducive to its development... Pinot Noir owes its fame to its native terroir in Burgundy, where it is the only grape used for practically all of the production of red wines. Furthermore, the region's soils and temperate climate suit this varietal perfectly as it is not fond of hot, humid weather. The Côte de Nuits and Côte de Beaune produce what are without doubt the greatest Pinot Noir wines in the world.

Vineyard selection and management

This wine has the noblest pedigree imaginable, coming as it does from the Côte de Nuits. The grapes were grown on old vines on which specified growing techniques were used: controlled yields due to severe disbudding, cluster thinning if necessary, working of the soil, little or no use of fertilisers, environmentally friendly pest management that respects beneficial wildlife.

Vinification and maturing

Harvest date: from 5th to 11th of September 2015.

The grapes were handpicked and collected in 20-kg perforated crates. They were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were completely destemmed but not crushed and were gravity-fed into tanks. Maceration lasted a total of 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).

In the cellar: aged on the lees for 14 months with no racking using a proportion of 15% new French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

Bottling: the wine was not fined, but was very gently filtered before being bottled using gravity.

Tasting notes

Visual: bright purple.

Nose: aromas of black fruits, a very elegant wine with spicy notes.

Palate: a structured wine with soft tanins and a beautiful velvety texture.

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!