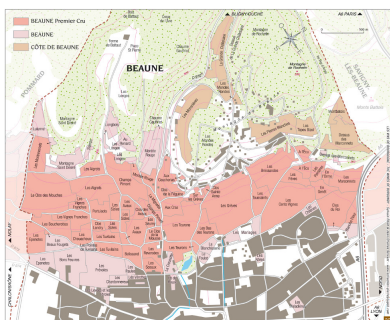




JEAN-CLAUDE BOISSET

BEAUNE PREMIER CRU "Les Grèves" 2017



Varietal

100% Pinot Noir

Origins

The vineyards of Beaune are unique in that out of approximately 400 ha of vines under production, over 300 ha are classified as Premier Cru. The appellation is divided into two parts, north and south, which are separated by a division marked by the road that goes from Beaune up to Bouze-Lès-Beaune. In Old French, "Grèves" referred to sandy soil that was well adapted to viticulture. The 30-hectare "Les Grèves" vineyard is assuredly one of Beaune's best-known Premiers Crus. Seen from above, it forms a square block and occupies the entire length of the gentle, east-facing slope.

Vineyard selection and management

The first distinctive characteristic of this vine is that it is very old (around 70 years), and thus has a naturally low yield. With its superb exposure, this vine always enjoys excellent maturity. Next, it produces only very small bunches of Pinot Noir grapes with very thick skins; a sign that the wine will have great concentration in future. This wine has been subject to specific requirements which have been precisely tailored to the vine: restricted yields with drastic debudding, cluster thinning if necessary, work on the soil, no fertiliser, and vine protection techniques which are friendly to the environment and other plant life.

Vinification and maturing

Harvest date: 11 September 2017. The grapes were handpicked and collected in 20-kg perforated crates. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.

At the winery: the grapes were 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% of entire grapes lasted a total of 19 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 (3 maximum).

In the cellar: aged on the lees for 12 months with no racking, 40% of new French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in September 2018.

Production: 5.000 bottles & 200 magnums

Tasting notes

Visual: Bright ruby color.

Nose: Aromas of red berries, some floral notes and some black pepper.

Palate: Powerful with soft tannins. Beautiful length.

Ageing potential

10 years and more.

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Vintage : 2017

The 2017 vintage, the epitome of Bourgogne elegance.

After spending the winter building up their strength, the vines profited fully from a very warm spring, with budburst in early April ensuring a head start in terms of the growth cycle that was maintained right up to the harvest. The plants progressed from stage to stage free from hindrance, and by mid-June, were flowering before rapid fruit set. An early vintage was confirmed.

During the summer, a few spells of heatwave alternated with more mixed weather. However, ripening continued at a good pace and by the end of August, the first grapes were being picked, two weeks ahead of average. Harvesting continued until mid-September as each plot reached peak maturity. The grapes were in exceptional health and required virtually no sorting. Everyone was very enthusiastic about this fabulous fruit, its peak ripeness, and the volumes produced. Vinification went without a hitch and the mood was one of serenity for this vintage when the Bourgogne winegrowing region returned to more habitual levels of quality and quantity.

The 2017 vintage is one of the most elegant expressions of the Chardonnay grape, with perfectly balanced wines and a wonderful aromatic profile. They are crisp, with notes of citrus and white-fleshed fruit. Aeration triggers the release of hints of peach and apricot, while in the mouth, minerality and tension balance out this rich, fruit-filled palette. A very fine vintage indeed!

For red wines, intense, dazzling colors ranging from ruby to garnet. From first glance, these wines simply invite one to taste them. Notes of red and black berries in these extremely expressive wines are another sign of indulgence, while perfect balance in the mouth combined with silky tannins results in a very harmonious ensemble that is subtle and without opulence.