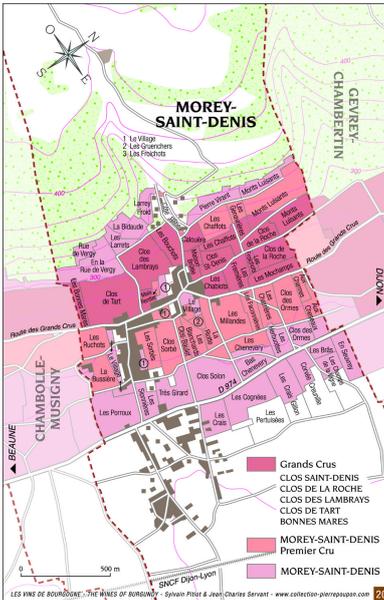




JEAN-CLAUDE BOISSET

CLOS DE LA ROCHE GRAND CRU 2017



Varietal

100% Pinot Noir

Origins

This wine's name alone makes one almost forget that it hails from one of the most famous Grand Cru villages: Morey-Saint-Denis. Nestled between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis produces five Grands Crus. Located at the north of the commune, Clos de la Roche takes its name from a boulder that the Celts used for their rituals. Lying adjacent to the Latricières-Chambertin vineyard, it produces Morey's most robust wines. This vineyard is difficult to work, with such stony soil that was considered to be a "backbreaker" by the growers of yesteryear. This hard, brown limestone soil yields very firm wines that are well-suited to ageing. The current surface area of Clos de la Roche is 16 hectares.

Vineyard selection and management

Grapes for this wine were chosen based on specific characteristics: old vines with limited yields due to severe disbudding, green harvest if needed, working of the soil, limited use or absence of fertilizers, environmentally friendly pest management, respecting beneficial wildlife.

Vinification and maturing

Harvest date: 16th of September 2017. 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 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 21 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap. In the cellar: aged on the lees for 16 months with no racking using 100% of new French oak barrels. Bottling: The wine was very gently filtered before being bottled in March 2019. Production: 840 bottles and 60 magnums.

Tasting notes

Visual: Brilliant, ruby ??color.
Nose: Intense aromas of violet and red berries, some smoky notes.
Palate: A dense and gourmet wine, with very fine tannins and a magnificent length!

Ageing potential

10 years and more.

Jean Claude BOISSET



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.