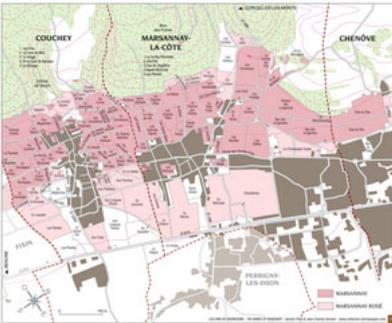




JEAN-CLAUDE BOISSET

## MARSANNAY 2017



### Varietal

100 % Chardonnay

### Origins

With 27 ha of white grapes under vine and 147 ha of red, the white wines of Marsannay remain something of a curiosity. The vineyards are planted in clay-limestone soil dating back to the Middle Jurassic period. Located in the southern part of the appellation, the vineyard's eastern exposure along with its small limestone pebbles and numerous faults allow for the production of elegant, pure wines. The 45-year-old vines are planted at an altitude of 230 m.

### Vineyard selection and management

This wine comes from selected vineyards (no young vines) and respects strict requirements with regard to yields, for example. The soil is worked to encourage and maintain the soil's bacterial life which is necessary for the terroir to fully express itself.

The grapes were harvested in small, perforated boxes. As the old-timers used to say, "All the grapes need is to be pressed gently and put into barrels".

### Vinification and maturing

Harvest date: 15th September 2017. 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 of 450L with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts.

In the cellar: Aged for 18 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used. Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in April 2019.

2.172 bottles were produced.

### Tasting notes

Colour: Brilliant yellow with golden tints.

Nose: Aromas of sweet spices, white fruits, some toasty and floral notes.

Palate: We find the floral aromas in the mouth, a rich wine with a very nice length.

### Ageing potential

From 6 to 10 years.

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.