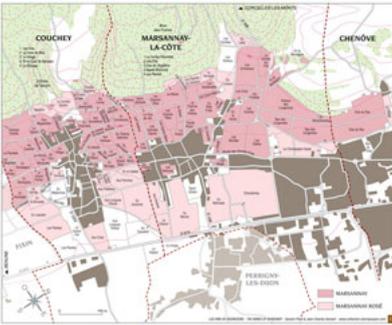




JEAN-CLAUDE BOISSET

MARSANNAY 2017



Varietal

100% Pinot Noir

Origins

The vineyard of "The Golden Gate of the Côte de Nuits" covers the towns of Chenove, Marsannay-la-Côte and Couchey. This AOC is based on soils of great complexity of clay-limestone Middle Jurassic type. The grapes of this cuvée come exclusively from the climate "La Bretignière" located in the town of Couchey a few hundred meters from the Fixin appellation. This small plot is located at the bottom of the hill with a full-east exposure and on a predominantly limestone soil. There are traces of the name "La Bretignière" (from the old French Breton / Breton = hawk) in the 1700s, it refers to the presence of a falconry where birds of prey were raised for hunting. It was attached to a manor house.

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.

Vinification and maturing

Harvest date: 19th of September 2017. Manual harvest using perforated 20kg crates. A first sorting in the vines followed by a second on the sorting table upon reception in the winery.

At the winery: grapes 50% destemmed, put into vats using gravity. Total maceration lasted 19 days including 3 days of cold maceration (12°C). Fermentation using uniquely indigenous yeasts (no oenological additives such as enzymes or tannins). 4 pigeages. Vinification without sulfur.

In the cellar: aged on the lees for 16 months without racking off, 30% new barrels made from French oak, lengthily toasted.

Bottling date: March 2019 using gravity. Wines very slightly filtered but unfinned.

Production: 4.200 bottles and 200 magnums.

Tasting notes

Visual: Intense ruby ??red.

Nose: Very expressive, intense black fruit aromas with some spicy notes.

Palate: A concentrated, supple wine with some silky tannins

Ageing potential

From 8 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.