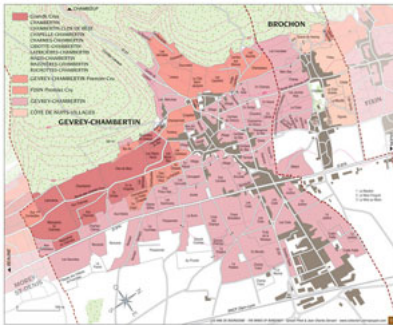




JEAN-CLAUDE BOISSET

MAZIS-CHAMBERTIN GRAND CRU 2017



Varietal

100% Pinot Noir

Origins

This climate belongs to the 8 Grands Crus of Gevrey-Chambertin. Neighbors Ruchottes-Chambertin, the plot of Mazis is divided into two parts: the "Mazis Hauts" and "Mazis Bas". Our wine comes from the first, on a steep terroir where the phenomenon of erosion is strong. There is a thin layer of vegetation and about ten centimeters of brown soil from Scree de la Combe. The word "Mazis", derived from the word "mas" refers to the presence of farm, rural houses.

Vinification and maturing

Harvest date: 15th 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 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 19 days including 4 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 18 months with no racking using 100% of new French oak barrels.

Bottling: The wine was very gently filtered before being bottled in April 2019.

Production: 600 bottles.

Tasting notes

Visual: Dark, ruby ??color.

Nose: Intense aromas of cherry and raspberry core supported by spicy notes. We also find some aromas subtly woody.

Palate: A wine combining power and elegance! The tannins are silky and the finish is long.

Ageing potential

From 10 to 15 years.



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.