

Jean-Claude Boisset Wine Dinner Review

by Denise Castillon | April 19, 2017 | Events | Wine/Spirits | No Comments



JEAN-CLAUDE BOISSET WINE DINNER REVIEW

The **Jean-Claude Boisset Wine Collection** came to South Florida to host several special events. We were fortunate to be invited to a Jean-Claude Boisset wine dinner at the superb French bistro **Pistache**, in downtown West Palm Beach. The amazing evening was hosted by the charmingly modest **Grégory Patriat**, winemaker extraordinaire at the Jean-Claude Boisset winery. The artisan Burgundy producer is located in Nuits St. Georges in the Bourgogne (Burgundy) region in eastern France.

The first wine to be served, Jean-Claude Boisset's 2014 Bourgogne Aligote "Les Moutots", was an instant hit at our table. Historically, the Aligote grape makes a poor wine. However, winemaker Grégory Patriat took the challenge to vinify the old vine Aligoté with the same care as a fine Chardonnay with great success.

To the nose, the delicious golden-colored white wine had the aroma of citrus fruits. On the palate, a complex wine with citrus fruit flavors and a touch of mineral acidity. The Bourgogne Aligote's bold flavor was not obscured by the first course, a roasted beet salad with whipped ricotta and dressed with honey and tarragon vinaigrette.

Jean-Claude Boisset's pale yellow gold 2014 Marsanny is aged for 19 months in 30% new French oak, which imparts a subtle touch of oak as well as bringing out all the minerality from vineyard's clay-limestone soil.

To the nose, aromas of honeysuckle and fresh pear. On the palate, a vibrant explosion of spice, apple and citrus; followed by a long mineral finish. Fresh and complex, the Marsanny was a good match for our second course of grilled mahi mahi. The delicate and flaky fish rested in a pool of delicious saffron broth with sweet corn, leeks, chorizo, fingerling potatoes and Little Neck clams.

Jean-Claude Boisset's 2014 Auxey-Duresses Premier Cru "Cilmat du Val" is the most expensive wine made from Pinot Noir. The beautiful ruby red colored wine is produced from a vineyard in a hilly valley, with southern exposure and chalky soil.

On the nose, notes of rich black berries. On the palate, ripe plums and strawberries, with soft tannins and a lingering finish. The savory wine paired well with our third course, Beef Short Rib with roasted oyster mushrooms and roasted beef jus; served with sautéed broccolini and pommes Dauphin.

From 75 year old vineyard, our final glass was JCB's 2014 Beaune Premier Cru "Les Grèves" The red garnet-colored pinot noir is produced at Grèves, meaning sandy soil, and is one of Beaune's best-known Premiers Crus.



On the nose, black cherry, floral and spicy aromas. On the palate, black cherry, toast and spice, followed by a long, spicy finish. The assertive wine was a treat with our dessert course, a dark chocolate cake served with vanilla Chantilly, cocoa dusted meringue, and fresh berry salad.

For more information about the Jean-Claude Boisset Wine Collection, visit: boissetcollection.com

The Pistache French Bistro is located at 101 N Clematis St, West Palm Beach, FL 33401