



JEAN-CLAUDE BOISSET

Nuits-Saint-Georges

“Terrestrial and celestial”



Press Kit 2019

The Jean-Claude Boisset wine company was founded in Bourgogne in 1961.

Over 40 years, it has blossomed into one of the region's most renowned producers.

In 2012, the company celebrated a decade since it embarked on a new path of excellence.

In 2014, it began the construction of a unique winery.

In 2018, first harvest was brought into Les Ursulines.

www.jeanclaudeboisset.com



JEAN-CLAUDE BOISSET

“We wanted a place that reflected the personality of our parents, the history of Bourgogne winemaking, the preservation of heritage, and a place with a strong identity.”

A place like no other, part-renovation, part-architectural creation. An extension of the vines into the town’s fabric, the new Jean-Claude Boisset winery fits naturally into the winemaking landscape of Nuits-Saint-Georges. Dedicated to the production of hand-crafted wines, it handled its first vintage in 2018. The result of many years of reflection on the part of the Boisset family, the winery is a state-of-the-art facility for vinification, ageing in barrels and bottling, to bring out the very best in the wines. The winery can be visited by reservation.

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Les Ursulines, the new Jean-Claude Boisset winery, a terrestrial and celestial place

Les Ursulines has finally opened its doors! This former convent in the heart of Nuits-Saint-Georges has been given a new lease of life as the home of the Jean-Claude Boisset winery, which was inaugurated for the 2018 harvests – almost exactly 300 hundred years after the nuns of the Ursulines order built their first building on the site in 1717.

As the link between the 18th and 21st centuries, it comes as a natural yet highly original addition to local winemaking heritage, becoming part of the landscape like an extension of the vineyards into the town. The calm of the site is encapsulated in its garden, which has conserved the monastic spirit of contemplation that is propitious for the slow maturation required by great Bourgogne wines.

“This winery represents a culmination for the whole family.”

The result of several years of considered reflection, this winery is both a bold architectural statement with a vast arching garden roof partially spanning the former cellars, and a place where everything has been designed to bring out the best in the wine.

Environmental concerns were key for the Boisset family: It is a passive building, consuming very little energy and tapping into natural flows, ecologically virtuous thanks to its geo-biological design.

It was the first winery for architect Frédéric Didier of the Artene agency. Originating from Bourgogne and working in Versailles, he drew on his skills in showcasing heritage buildings to produce a creation that is both contemporary yet traditional, between the vineyards and the urban fabric, at the crossroads of modernity and history, between Earth and the heavens.

Founded in 1961, the family-run Maison Jean-Claude Boisset produces the equivalent of an estate of 40 hectares. Its *viniculteur* Grégory Patriat has a free hand to make wines without artifice. The result is a series of small, hand-crafted *cuvées* along several creative lines: Elite plots, many of the wines made without sulfur, some are organic, in some cases whites are made from red *terroirs* and vice-versa, and at times there are subtle variations in wines from the same area.

The result is a range of mainly Bourgogne wines from the Côte de Nuits and Côte de Beaune. Produced in a natural style, these are forthright, clean, smooth, and decidedly fruit-packed wines. The **Collection** of around 40 hand-crafted *cuvées* is made up of some original wines and some gems produced in limited editions, all inspired by the Bourgogne’s patchwork of *climats*.

The new winery of Les Ursulines is now open to the public, who can admire its curved forms lit by an allegorical stained glass window, its vaulted stone cellars, its “heart of glass” tasting room, and its garden with its vortex on the telluric axis and the armillary sphere on its historic axis, opposite a peaceful walkway. A place where the energy of the cosmos combines with that of the winemaker to reveal the excellence in the wines.



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HISTORY

In 1961, Jean-Claude Boisset, then aged 18, the son of teachers, founded his own wine business near Gevrey-Chambertin. He had a private clientele and his connections soon led him to reach out to the international market. In parallel, he planted his first vines in the Gevrey-Chambertin plot of Les Evocelles with his father. Three years later, he vinified his first vintage, the first part of the family estate that would later become the Domaine de la Vougeraie. In 1970, he moved to Vougeot, then in 1973 to Nuits-Saint-Georges. His wife Claudine played an active role in the development of the company, hosting clients.

His story is inseparable from that of his company and the strategy of growth pursued first in Bourgogne, then in other French and Californian wine regions, to make up what is today Boisset La Famille des Grands Wines.

The second generation, focus on Bourgogne

The year 2001 was a turning point for the business with the involvement of his children, Jean-Charles and Nathalie, for whom the imprint of the *terroir* is as important as the vinification. They invented the concept of “viniculture”, the indissociable link between the wine (**vini**) and the vine (**culture**). At the same time, what had been a non-specialized wine house refocused on Bourgogne.

The winemaking was put in the hands of the rising local star Grégory Patriat, who vinified his first vintage in 2002, taking these wines bearing the initials of the founder to new heights. Simple, elegant labels captured the spirit of an adventure with its roots in tradition and *terroir*.

2012 Nature d’Ursulines, first Bourgogne with no sulfur added during vinification, although a tiny dose is added at bottling.

Les Ursulines unveiled

Inaugurated with the 2018 harvest, almost 300 years after the Ursuline nuns first arrived in 1717. This construction fits naturally into the landscape, like an extension of the vines into the town. The buildings and the gardens simply exude calm, reflecting the peaceful lives of religious orders.

A book to tell their story

Based on archives and the work of local historian Etienne Breton-Leroy, chronicler and heritage guide, the Jean-Claude Boisset wine house published a book that retraces the history of the religious order which has left such a strong mark on this site.

After the departure of the nuns, the buildings were owned by a succession of wine businesses until the Boisset family acquired the property in 1983. The idea of building a state-of-the-art winery gradually took shape, and work finally started on the project in 2014, before completion in 2018.



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LES URSULINES IN NUITS-SAINT-GEORGES

“We wanted a place that would allow the wine to be itself”

The long-standing home of Jean-Claude Boisset wines is a former convent in the heart of Nuits-Saint-Georges. The calm of the place, with its garden that has conserved the monastic spirit of contemplation, is perfectly suited to the slow and steady development required by Bourgogne wines.

THE WINERY

A link between the 18th and 21st centuries

This is the first winery designed by Frédéric Didier. A Bourgogne-based architect from the Artene agency who works also in Versailles, he combined his skills in bringing value to heritage sites to produce a building that is both contemporary and traditional, between vines and wine – one that is both terrestrial and celestial.

It required a certain audacity for an architect to come up with what he himself describes as a “non-building”, discreetly integrated into the landscape.

Everything has been thought out to preserve the integrity of the grapes, which follow a path without buffeting, moving by gravity through all the phases of winemaking. The winery meets technical, functional and esthetic demands, while preserving the existing elements in the spirit of the former convent.

It is arranged like an amphitheater hosting 54 wooden vinification vats whose dimensions are adapted to the various plots (15, 35, 45, and 55hl), 20 stainless-steel vats of 10, 30, and 60hl, and five of 100hl to handle the 40 or so appellations vinified each year.

Architectural audacity to integrate the winery in the vine-growing landscape.

The architectural masterstroke is the planted roof built over the existing vaulted cellars, which is like a new hillside in Nuits-Saint-Georges, harmoniously blending in the Bourgogne vineyards, whose *climats* were recently included on UNESCO’s list of World Heritage. This building is spectacular from the inside, where the wines are made in a celestial vaulted space, and at the same discreet on the outside, melding into the landscape and providing a link between vine and town.

Area of winery: 1,200m². Height of the vault: 11 meters (to respond to the principles of geo-biology).

A geo-biological winery, unique in Bourgogne

The late Georges Prat, geo-biological architect who worked on this project in its early days, explains the meaning of geobiology, which comes from “geo” (the earth), “bio” (life), and “logy” (knowledge). “It’s knowledge of the life of the earth which helps us harness the energies of the ground and allows us to position vinification vats on energy points.” For him, “This project is a cocoon to welcome wine and bring out the best in it.”

Bio-climatic inspiration

Environmental concerns were key: As a passive building, it consumes very little energy and uses natural flows for ventilation rather than air conditioning.



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THE CELLARS

Reds

The three vaulted stone cellars built in 1896 are home to some 900 traditional Bourgogne *pièces* (barrels of 228 liters). The production is around 70% red, which spends two winters in the cellar. The new winery is partly built over these historic cellars.



Whites

The cellar for ageing white wines was entirely renovated and hosts 250 *demi-muids*, each holding 450 liters.

It is lined with Bourgogne stone, the vaults decorated with 12 sculptures inspired by the church at Vézelay, representing work in the vines throughout the year and symbolizing nature's cycle.





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THE GARDENS

FROM LES URSULINES TO THE PRESENT DAY

The nuns' garden

The garden of Les Ursulines bears witness to the former religious life, with its walkway and its two fountains positioned on two symbolic axes.

First, the historic axis with a fountain atop a Tuscan column crowned by an armillary sphere, evoking the solar system and the rapport with time.

Then a telluric axis, with at its central point the vortex, an energy spot located at the corner of the Mother Superior's house which dates back to 1634, where it bisects with the north-south axis of the winery's stained glass window and the east-west axis of the walkway.



The walkway, or "promenoir"

Giving onto the gardens, the walkway provides an echo of the life in the convent of Les Ursulines. A contemporary sculpture by Jean-Charles Detallante adorns one of the walls, representing the legend of Saint Ursula (see book). It is made of metal leaves, cut out, shaped, and colored in three nuances that symbolize copper, silver, and gold, the conducting metals in geo-biology.

The arched roof, a garden on its own hill



To act as a prolongation of the vineyards and form a harmonious transition with the town, the winery roof is a soaring arch that has been entirely planted by landscape architect and artist, Philippe Poiré Ville.

Vines, rosebushes, succulents, and fruit trees laid out in a checkerboard effect, in a nod to the varnished tile roofs typical of Bourgogne.

The 1,500m³ of earth used to cover the roof come from ground excavated to make way for the bottling cellar. Besides the esthetic aspect, the roof provides natural insulation for the winery, thanks to a meter-deep covering of soil.

At the center of the roof, an oculus allows a shaft of light into the winery. Ringed by 30 varieties of trained apple trees, it affords a panoramic view of the vineyards, Nuits-Saint-Georges, and even Mont Blanc on a clear day!



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THE VINICULTEUR AND THE ENOLOGIST

A complementary duo



A good wine requires good grapes. This forms the basis of the term “**viniculteur**”, an amalgam of *vinificateur* (winemaker) and *viticulteur* (vine-grower), illustrating the close involvement of Jean-Claude Boisset as much in the vineyard, where the wine is shaped, as in the cellar.

The work in the vineyard is fundamental. Control of yields and growing practices that respect the environment are decisive factors for quality wines. The aim is to deliver to the winery **the ripest and most healthy grapes possible**. This logic naturally extends to the cellar and the various stages in the production of the wine.

After seven years of experimentation in the vines, Grégory Patriat has been making the house wines since 2002. He carries out rigorous plot selection to pick the perfect grapes. In his view: “**To make a great wine, there is no need for artifice; you just need passion and reason.**”

Laure Guilloteau holds a master’s in international wines and spirit trading, and has worked with Grégory Patriat since 2010, after representing the company’s wines in the United States for a year. A native of Paris, she entered the world of wine aged 17, working on a family estate in Saint-Emilion. She opted to study in Bourgogne, her preferred wine region. She brings a feminine and scientific sensibility to her approach to wines. She is also the ambassador for Jean-Claude Boisset’s wines around the world.

Grégory Patriat pays special attention to the early stages in the vines and contacts with brokers, while **enologist** Laure Guilloteau takes care of the later stages (commercial contacts, stock management, etc.), then they join forces for the harvests and vinification.



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PLOT SELECTION

Why?

The objective of the *maison* is clear: To bring out the best in the *terroirs* of the Côte in all the villages admittedly in small quantities, but always reaching the best qualitative level.

Gregory Patriat: *“I often say that **I don’t make wine in the winery, but in the vines**, because everybody knows that the quality of a wine depends on the plant. In fact, ‘vinification’ begins very early on in the season, at the end of winter, with very exacting plot selection. I’m looking for excellent orientation, and ideally old vines with low vigor. In all cases, I chose plots where the method of cultivation is in tune with biology: No weed killers, but instead plowing or grassing down, and disease treatments that respect the plant and the environment.”*

How?

“In order not to have to intervene in the cellar, you have to be very present and even more attentive in the vines in order to bring out the best in each terroir. During operations like debudding, pruning, the green harvest and plowing, all these painstaking tasks must be done with great care to obtain a magnificent vineyard, and thus splendid grapes.

“All this effectively allows me to intervene very little in the winery, where the fruit can express itself freely – an essential condition that means I don’t have to ‘re-work’ the wine.”

How many?

Around 40 growers supply the company with grapes in an average year. The brokers who act as the link in Bourgogne between the proprietors and the wine trade are an important means of finding vineyards, because they specialize in certain villages and know each plot and the way the growers work, as well as the needs of the company.



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Three laboratory plots

Since the 2017 harvest, three lovely little renewed plots have started to provide grapes. These exclusive vineyards have belonged to the wine house for a long time, and are undergoing conversion to organic cultivation. They will be used to explore some different techniques, the grapes being vinified without sulfur according to the principle of bio-protection, like three-quarters of the production in 2017.

Winemaker Grégory Patriat is excited about this prospect: *“This allows us to venture into new areas, whether in terms of trellising, trimming, or pruning, to see how that impacts the grapes. This can give us a different approach to our partners, taking a global perspective.”* In other words, they are acting as laboratory plots to help in the perpetual quest for excellence.

Pommard Les Vaumuriens

A lovely little plot above the village, where the soil is thin and there are many stones. This poor ground is perfect for vines, and the *Vaumuriens* no doubt evokes the low yields which are today so sought-after. The plants here are around 35 years old, late ripening, high up the slope and facing east.

Nuits-Saint-Georges Les Belles Croix

This plot is at the same latitude, and 200 meters as the crow flies from the new Les Ursulines winery. Bordering the famous Premier Cru Les Pruliers, on a gentle slope facing east, these nice, slender 50-year-old vines produce small grapes.

Gevrey-Chambertin Les Murots

At the bottom of the village, this plot is on flat, thin soil with lots of stones from the limestone scree of the Combe Lavaux. The 40-year-old vines are on the generous side.



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THE WINES

The Jean-Claude Boisset wine house produces the equivalent of a 40-hectare estate (around 300,000 bottles a year). House *viniculteur* Grégory Patriat has a free hand to create his wines without artifice, in small hand-crafted *cuvées* developed along several creative lines. Most of the wines are vinified without sulfur; some are organic; white wines are made from *terroirs* known for their reds, and vice-versa; and there are often subtle variations within the same appellation, and Aligotés are aged in oak barrels.

These made-in-Bourgogne wines bear the signature of Jean-Claude Boisset. They mainly come from the Côte de Nuits and Côte de Beaune, and are characterized by their elegant yet forthright style – precise, silky wines which are resolutely fruity. The **Collection** is made up of some 40 wines that include many original *cuvées* and some gems inspired by the patchwork of Bourgogne *climats*. The production is around **70% red and 30% white**.

VINIFICATION

“Add nothing to the wine, and take nothing away”

Respect for the personality of the *terroir* and the harvest means always working on the edge: Minimal yields, and vinification with the least possible intervention to bring out the true nature of the wine.

A non-interventionist approach to capture the purity and full flavor of the fruit. This is quite rare in Bourgogne and not without its risks, because we work without a safety net. The idea is to “vaccinate” the wine against oxidization.

Reds: No enological products are added to conserve the nature of the fruit.

- Hand harvesting in 20kg slatted crates
- Manual sorting: on reception of the harvest, 10 people work on the sorting table
- Vat capacities suited to each appellation: Between 15 and 55hl
- Traditional winery with 54 open wooden vats, thermoregulated
- Transfer to vats by gravity to avoid damage by pre-fermentation pumping
- Total time in vats: three to four weeks, depending on the wine and the vintage
- Manual pushing in of caps and pumping over, according to the stage of fermentation

Whites: Ageing in *demi-muids* (450-liter oak vats) – a practice uncommon in Bourgogne.

- Hand harvesting in 20kg slatted crates
- Strict sorting
- Immediate pressing to avoid having the grapes hanging around, using a pneumatic press which leaves the grapes whole
- 20 thermoregulated stainless steel tanks
- No crushing, the aim being to protect the fruit as much as possible from oxidization
- Chilling the must to 12°C
- Direct transfer into barrels, with no settling: This conserves the lees, which will protect the Chardonnay during its ageing
- Alcoholic fermentation in oak barrels, for as long as possible (several months)
- No added yeasts: Only indigenous yeasts are capable of fermenting over such a long period. The activity during fermentation naturally protects the wine for much of the ageing



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Bio-protection, even less sulfur, even more elegance!

Bio-protection offers a natural alternative to reduce or eliminate doses of sulfite in wines. But one still has to pay close attention to the wine itself.

One of the challenges of vinification in order to attain the deep nature of the wine, the imprint of its *terroir*, and its unique personality, is to reduce both pesticides and doses of sulfur. As such, since 2012, the Jean-Claude Boisset wine house launched its first *cuvée* called **Nature d'Ursulines**, a red Bourgogne with no sulfur added during vinification, although a tiny dose is added at bottling.

Although sulfur, and the much decried SO₂, prevents bacteria and stops the wine turning to vinegar, it has two major disadvantages. On the one hand, it modifies the character of the wine, with a tendency to reinforce the tannins, making it more austere, as well as changing the color and in a certain way **denaturing** the wine. On the other hand, in excess quantities, it can lead to unpleasant consequences for some consumers.

That's why Grégory Patriat, who has been making the house's wines for 15 years in a forthright, clean and silky style, is clearly moving towards an approach that is respectful of the **nature** of the wine with less sulfur. The wine gains in purity, in the quality of the tannins, and above all results in a velvetiness in the mouth. These wines are bursting with elegance, finesse and vigor, giving a more precise interpretation of *terroir*.

Here's what he says: *"Contrary to conventional wisdom, sulfur-free wines are not a matter of being cool – quite the opposite! Working without sulfur is like performing without a safety net. It's a high-risk choice that should not be taken lightly, and requires great skill. One has to be even more rigorous, very precise and vigilant. These wines do not tolerate any approximations, otherwise they soon veer off. Cleanliness in the cellar must be irreproachable. If there's one thing I hate, it's the smell of pony!"* By which he means the whiff of stables, a sure sign that a wine is going to ruin.

Sulfur has been used since antiquity and seemed irreplaceable. But one of the most promising advances to avoid its use is so-called **bio-protection**, a recent discovery which works on the principle of **protecting the living with the living**. This technique involves encouraging the good elements, which occupy the space leaving no room for the bad. Technically, this involves non-fermentable yeasts whose only role is to prevent undesirable bacteria and microorganisms from developing. As a result, one can reduce or even do away with doses of SO₂, given that the less one uses, the more active it is. As an enthusiastic pioneer, our winemaker decided to test this new approach this year.



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AGEING

Two winters in the cellar

Respecting the personality of the *terroirs* and the vintage means walking a fine line in terms of risk: Minimum yields, vinification with as little intervention as possible – these are the only ways to transmit the emotion that a wine should produce upon tasting.

The oak is handled gently by the coopers, with long heating at low temperatures to avoid any excess of vanilla and roasted notes, in favor of the minerality of the wine.

Carefully sourced barrels at Les Ursulines

Although new oak is used in the minority at Jean-Claude Boisset, selecting the source of the wood, and monitoring how it is dried to obtain the best quality barrels to more closely complement the evolution of the wines in the cellar of Les Ursulines, is a key part of the process.

The winery regularly buys enough staves to make 20 barrels, the wood coming from the Forest of Cîteaux, selected from trees around 200 years old. These are dried in the open air for two years alongside the winery.

To make its “haute-couture” wines, the company chooses coopers who can fashion the barrels according to the viniculteur’s wishes, adjusting the toast of each barrel to the color of the wine and the appellation.

- **Reds** “*I like Pinot, not barrel!*”

This phrase sums up the winemaker’s approach to ageing, aiming for a style where fruit is much more present than oak to respect the delicacy of the Pinot Noir and Chardonnay varieties from some very different *terroirs*. Not much new oak is used: Around 30% new barrels. The impact of the wood is fairly neutral, thanks to a long toast.

900 traditional *pièces* (barrels of 228 liters) are housed in the three cellars dedicated to red wines.

- **Whites** *Ageing in large capacity barrels for more harmonious oaking*

Ageing for all the whites is done in oak barrels of 450 liters called *demi-muids* – the cellar is home to 250 of them – instead of the standard 228-liter barrel to minimize the influence of the wood. The ratio of wood to liquid is lower and better suits the whites, which are more sensitive to the impact of the oak. This avoids making these wines too heavy after two winters in the barrel. One exception is the Bourgogne Chardonnay Les Ursulines, which is more impatient and is bottled after just 12 months.

During the long period of ageing, the wines are at rest, with no racking off to disturb them, nor any stirring to give an artificial “fatness” to the wine which does not come from the *terroir*. If the grapes are in great condition and ripe at harvest, there’s no need to add anything.

And although it may sound a bit technical, the winemaker explains it thus; “*Wines must develop slowly and over a long time in a reductive atmosphere which provides protection.*”

The final stage before bottling is a two-to-three-month spell in a stainless steel vat to finish the wine’s character. This results in pure, crisp, elegant wines, which faithfully reflect each *terroir*, with great ageing potential.



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THE WINES: THE COLLECTION

The **Collection** is made up of around 40 *cuvées* including some original wines and some hidden gems, together illustrating the patchwork of Bourgogne *climats* and, split roughly **70% in reds and 30% in whites**.

These made-in-Bourgogne wines bear the signature of Jean-Claude Boisset, mainly come from the Côte de Nuits and Côte de Beaune. They are characterized by their elegant yet forthright style – precise, silky wines which are resolutely fruity.



This collection is conceived as a constellation around the **Bourgogne Les Ursulines**, the heart of the range.

The production of this Bourgogne is just as exacting as for the more renowned appellations. It expresses all the art of blending from selected plots, mainly from the Côte d'Or, and sometimes includes declassified wine from *village* appellations. The Pinot Noir comes mainly from vines on the Côte de Nuits, the Chardonnay from the Côte de Beaune. They are aged just like the great wines, 100% in oak barrels.

This Collection encompasses several movements:

- The Classics, the most iconic appellations in Bourgogne from north to south
- The Originals, white wines from *terroirs* that are traditionally red
- The Top-flight Bourgogne, Aligotés, Bourgogne Les Ursulines (red and white)
- Sulfur-free wines



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THE CLASSICS

Plots monitored by the viniculteur; the most emblematic, from north to south

Gevrey-Chambertin

This is the family's historic appellation, the source of its very first wines in 1961, and symbolic of the spirit of the range.

The *cuvée* is made of a blend from two sources, half from the slopes to the north of a village, from a very old vineyard where the vines are around a century old. The other vines are located at the foot of Gevrey-Chambertin in the alluvial zone in the plots of Les Murots and alongside Les Grands Rayes, and are aged around 35 years.

A very powerful wine with tannins that are present yet delicate and which should be kept for at least 3-5 years, but with excellent ageing potential. This village wine, king among the great Bourgogne reds, has great breadth. (7,900 bottles)

Chambolle-Musigny Premier Cru Les Charmes

The name Chambolle-Musigny may evoke delicate, or feminine wines, because it is associated with the *grand cru* Musigny. Yet this *premier cru*, the biggest from the "Les Charmes" appellation, confounds this idea. Its powerful and rounded style is a delight, and comes from a blend from two plots, one of 35 years old, the other a mature 50 years old.

Very low yields from these organically-grown vines results in grapes that reflect the terroir more than ever. (2,000 bottles)

Clos de la Roche Grand Cru

The most illustrious wine in the range, which has been there since the beginning. It is the quintessential *grand cru*, the classiest of the bunch. Located at Morey-Saint-Denis, bordering the Saint-Denis wines of the south. An original feature of this 45-year-old vineyard is its rows planted north/south to prevent gully erosion of the slope.

Its style is the essence of Bourgogne: The ultimate expression of Pinot Noir in all its splendor. Refinement and power at the same time, in a pure-bred wine with almost infinite length. (900 bottles)

Nuits-Saint-Georges Les Charbonnières

To the south of the village on the edge of the appellation, this plot borders the village of Premeaux-Prissey, below the road. With a wonderful aspect on a gentle slope, the 50-year-old vineyard offers excellent maturity, ensuring an above-average degree of alcohol, typically around 13°.

Lots of concentration in a style that is all about elegance with soft tannins. (2,000 bottles)

Pommard Les Vaumuriens

Contrary to the masculine style on which Pommard's reputation is built, here we have a feminine version of Pommard, heralding from the cooler upper reaches of the village in a zone that is therefore slower to ripen. Harvesting must wait until it reaches its peak. *Patience rewards those who appreciate atypical wines: Very elegant, very feminine, as if wrapped in lace and silk. (1,800 bottles)*

Meursault Le Limozin

Neighboring the best plots in Meursault, the *premier crus* of Charmes and Genevrières, this "simple" village carries within it all the strength of character. From 30-year-old vines, it reaches an equivalent standard as its illustrious neighbors but at a significantly more affordable price.

A style with Meursault's characteristic delicacy, but very mineral and pure. (7,000 bottles)



JEAN-CLAUDE BOISSET

THE ORIGINALS

Whites from *terroirs* which historically produce reds

The plots monitored by the viniculteur

Nuits-Saint-Georges Premier Cru Les Terres Blanches

The Nuits-Saint-Georges appellation only has 6.79 hectares producing *premier cru* white wine, making it a rarity. The plot of Les Terres Blanches is located on the edge of the La Montagne woods in the village of Premeaux-Prissey, and offers the best-known Chardonnays in the appellation. Facing fully south, the plot has mainly limestone soil that is light and well-drained, and dotted with white stones – hence its name.

An acidulated yet fairly silky wine, definitely a cut above for the appellation. (1,200 bottles)

Marsannay

Expresses the originality of its white version since 2006.

Grapes from a single plot, vines around 40 years old with low vigor, naturally producing low yields each year.

With an aromatic crispness and altogether impressive length in the mouth. (2,500 bottles)

Monthélie

Joining the range with the 2003 vintage, Monthélie is certainly one of the prettiest villages in the region and mainly produces reds, but also a white with echoes of its neighbor, Meursault. The vines are around 30 years old and located alongside the sector of the *premier crus*. *The wine has a fine nose, with great length in the mouth. (1,200 bottles)*

Santenay Premier Cru Passetemps

Lying just south of Chassagne-Montrachet, this appellation is the last on the Côte d'Or heading due south. The vines face southeast and benefit from a mainly clay soil.

A with good tension, with rich buttery notes. (3,736 bottles)

Bourgogne Hautes-Côtes-de-Nuits (organic)

Fairly clay soil is naturally favorable for red wine. Yet this appellation – rarer as a white – joined the range with the 2003 vintage and has established its own style, at once soft and well defined, underlined by its unusual ageing 100% in barrels with 10% of new oak. A blend from several plots, with vines both in the upper and lower slopes, *this wine stands out particularly in very sunny vintages because the cooler plots at an elevation of 450 meters preserve all its freshness. (5,000 bottles)*



JEAN-CLAUDE BOISSET

THE TOP-FLIGHT BOURGOGNES

Mâcon-Igé Château London (white)

This plot remains very little-known and is original because it contains a small proportion of Chardonnay Muscaté, which is traditional here although rare elsewhere in Bourgogne. This brings a nice complexity, underlined by fairly long ageing for 15 months in 450-liter barrels. *Delicate white flowers on the nose, rich tasting whilst remaining crisp and pure. (12,000 bottles)*

Bourgogne Hautes-Côtes de Nuits Les Dames Huguettes (red)

This plot borders the illustrious Nuits-Saint-Georges appellation, which it overlooks, and from which it draws inspiration thanks to the proximity of the two *terroirs*. Only the elevation differs (here, we're at 400 meters) and the cool air of the higher slopes, the breeze, and its north-east aspect give it strength. This is the "bodybuilder" wine of the Collection.

One single low vineyard, which is quite rare for the Hautes Côtes appellation, with the unusual planting density of 8,000 vines per hectare, produces healthy and concentrated grapes, resulting in wine with lots of body and a good base, with deep colors and nice structure. (10,000 bottles)

Three Bourgogne Aligoté

In Bourgogne, Aligoté* is an oft-overlooked varietal that is undergoing something of a renaissance thanks to a handful of passionate growers and winemakers known as "*les Aligoteurs*". Grégory Patriat, winemaker at the Maison Jean-Claude Boisset, has been one of the most ardent defenders of this grape since 2007, when he produced his first Aligoté *terroir* wine. At Jean-Claude Boisset, the lesser wines are treated with the same care as the greats. After pressing in whole bunches, they enjoy long ageing of between 16 and 18 months, spanning two winters in the cellar, just like a Meursault. They are then refined in 450-liter *demi-muids*, one-third of which are new oak. No stirring or racking off is carried out during this period, to conserve their fresh vivacity. Today, this results in a range of three distinct Aligoté wines.

Organic Bourgogne Aligoté. Lively and joyous

Thirty-year-old vines located on the Hautes-Côtes de Nuits, above the village of Vosne-Romanée, on mainly limestone soil.

Bourgogne Aligoté Les Moutots. Brings out the best in fish and seafood

These 50-year-old vines, near the Château of Chorey-Lès-Beaune, are planted on marl-limestone alluvium.

Bourgogne Aligoté La Corvée Aux Moines. A gastronomic Aligoté

A plot of 50-year-old vines, located in the lower reaches of Puligny-Montrachet, on a very clay soil.

* This quintessentially Burgundian varietal accounts for 6% of the area under vine (source BIVB).

Bourgogne Les Ursulines (white and red)

The production of these Bourgogne paradoxically demands particular attention. They are the most important wines in the range, because they open tasting sessions and are thus the winery's first contact with the wine-lover. So it is essential that they reflect the house style with all its elegance and pure fruit. Their ageing is worthy of the best: 100% in oak, which is rare.

The white is fairly fat, generous and with good length. The red is fruity and elegant.



JEAN-CLAUDE BOISSET

SULFUR-FREE WINES

No sulfur added during vinification.

Nature d'Ursulines (white and red)

One of the challenges of vinification in order to attain the deep nature of the wine, the imprint of its *terroir*, and its unique personality, is to reduce both pesticides and doses of sulfur. As such, since 2012, the Jean-Claude Boisset wine house launched its first *cuvée* called **Nature d'Ursulines**, a red Bourgogne wine with no sulfur added during vinification, although a tiny dose is added at bottling.

Although sulfur, and the much decried SO₂, prevents bacteria and stops the wine turning to vinegar, it has two major disadvantages. On the one hand, it modifies the character of the wine, with a tendency to reinforce the tannins, making it more austere, as well as changing the color and in a certain way denaturing the wine. On the other hand, in excess quantities, it can lead to unpleasant consequences for some consumers.

That's why Grégory Patriat who has been making the house's wines for 15 years in a forthright, clean and silky style is clearly moving towards an approach that is respectful of the **nature** of the wine with less sulfur. The wine gains in purity, in the quality of the tannins, and above all results in a velvetiness in the mouth. These wines are bursting with elegance, finesse and vigor, giving a more precise interpretation of *terroir*.

Here's what he says: *“Contrary to conventional wisdom, sulfur-free wines are not a matter of being cool – quite the opposite! Working without sulfur is like performing without a safety net. It's a high-risk choice that should not be taken lightly, and requires great skill. One has to be even more rigorous, very precise and vigilant. These wines do not tolerate any approximations, otherwise they soon veer off. Cleanliness in the cellar must be impeccable.”*



JEAN-CLAUDE BOISSET

JEAN-CLAUDE BOISSET 17 BOURGOGNE VINTAGES

2002 – Charm & refinement. The first vintage produced at Les Ursulines.

The harvest was perfect, so we just had to accept nature's gift.
A vintage rich in fruit with excellent keeping potential.

2003 – An explosion of fruit and freshness.

A very early vintage with an extremely delicate maturity, preserved by screwcaps on certain wines.

2004 – Work in the vine made all the difference.

The harvests were deliberately very late to obtain excellent maturity, with more than 14% alcohol for some of the appellations.

2005 – Quality and quantity.

The grapes were in fabulous condition and spent a long time in vats, resulting in deeply colored, powerful wines given elegance by using only a little new oak.

2006 – Sun-drenched whites. Wines to be appreciated from now.
Concentrated reds, but still with lots of fruit (recalling the 1985 vintage).

2007 – Opposite colors.

These gentle Pinot Noirs are now perfect for drinking.
For the whites, this is a vintage to keep thanks to its good acidity.

2008 – White dominates again.

A late-ripening year, with harvesting in October.
Strong potential for the whites, while the more austere reds recall 2001.

2009 – Maturity and depth in an exceptional vintage.

The reds are very concentrated, with low acidity and lots of color, delicious young but with huge ageing potential. The whites are rich and fat.

2010 – Excellence in a rare vintage of *terroir*.

A vintage that captures the essence of the soil, but sadly very small quantities.

2011 – A winemaker's vintage.

A promising vintage which is still ageing, which rewards the efforts made in the vines since weather conditions were difficult, resulting in low yields requiring much sorting.

2012 – A gem of a vintage

A vintage that confirms its greatness and scarcity. Very concentrated wines, with lots of substance to the fruit, and a superb sugar-acidity balance thanks to the excellent condition of the grapes after a fine summer.

2013 – A tardy but typically Burgundian vintage

With harvests in October once again, sorting the grapes was key to the success of this vintage. After 10 days of picking and around a month of vinification, the wines began ageing in oak at the end of October. Some excellent acidity foretells of wines with good keeping potential for both whites and reds.



JEAN-CLAUDE BOISSET

2014 – A year for whites

The weather this year – with a rainy summer and wonderfully sunny September – was very promising for the whites. The Chardonnays presented a wonderful balance, while the reds were more about sophistication than opulence.

2015 – Excellence!

A memorable year which was nearly a disaster in terms of weather, but some late-season rain saved this small harvest. The fruit was magnificent, and produced some lovely juice. Ageing was handled very gently to preserve the aromatic qualities and lovely color of this very promising wine.

2016 – Small is beautiful!

Small volumes, but lovely fruit overall. This is expected to be a great vintage, confirmed by the first tastings in spring. Vintage 2016 offers fine surprises with wines of potentially high quality. White wines have fine fruit aromas, with good body and will be ready to drink while young whereas the red wines are powerful, tender, concentrated and will be ideal for ageing.

The harvest was one-third down on average because of the frost that struck the region on 28 April, causing a lot of irreversible damage. This was all the more frustrating as the summer was very hot and sunny, resulting in very dense berries with thick skins, promising concentration and intense wines, but with low yields.

2017 – Finesse

The growing cycle was thrown off-kilter by a very cold winter, late spring frost, then optimal conditions for rapid flowering, sporadic hail, and summer drought.

Harvesting began in early September in the sun, and after several lean years, the vines finally produced abundant grapes, although with significant differences in maturity between whites and reds and from one region to another, which called for strict sorting.

2018 - Abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.



JEAN-CLAUDE BOISSET

JEAN-CLAUDE BOISSET IN BRIEF

2001 – Prix de l'Ecole Boule

2007 – Exclusive use of 450-liter barrels for whites

2008 – **Bourgogne Les Ursulines**

2009 – Young Winemaker of the Year - Wine Innovation Awards

2014 – Beginning of the construction of the new winery

2018 – First harvests in the new winery Les Ursulines

STYLE | Wines that bring out the fruit in their dazzling youth

PLOT SELECTION | Around 40 growing partners

AVERAGE ANNUAL PRODUCTION | 300,000 bottles, the equivalent of a 40 hectare estate

THE TERROIRS | Greater Bourgogne, especially the Côte de Nuits and the Côte de Beaune

COLLECTION: 40 exclusively Bourgogne appellations

- **The Classics**
- **The Originals**
- **The Top-Flight Bourgogne**
- **Sulfur-free wines**

WHERE TO FIND THE WINES

At the best wine stockists and restaurants

At la Maison.Vougeot in Vougeot www.lamaisonvougeot.com/en/

ADDRESS

Jean-Claude Boisset Les Ursulines

5 Chemin des Plateaux | 21700 Nuits-Saint-Georges

Tel: + 33 3 80 62 61 61

www.jeanclaudeboisset.com

VISITS *by reservation*

Tel: +33 (0)3 80 62 64 08 or email: reservation@jeanclaudeboisset.fr or **online**

YouTube Cuvierie Les Ursulines

Instagram jean_claude_boisset

Facebook @J.Claude.Boisset

Twitter @J_ClaudeBoisse